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JUL 12 1946
U. S. DEPARTMENT OF AGRICULTURE



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

July 5, 1946

- RESUME OF FOOD CONTROLS.....Page 2.....There are still some food controls in effect, although many were discontinued since the war and others because of the termination of OPA.
- NHFP WEEK.....Page 3.....July 15 is National Home Food Preservation Week...."Only the beginning of the greatest season of home food preservation in history." says the Secretary of Agriculture.
- PEACHES -- FIRST ON THE CANNING LIST. Page 4.....The second largest peach crop of all time is on the way. Homemakers are urged to can them, if they want peaches this winter, as the commercial stocks will be low.
- KEEP 'EM SAVING.....Page 6.....There is still work to be done among your listeners to help them save fats and oils and wheat and cut waste, so there will be more food available for the hungry people of the world.
- IN PLACE OF MEAT..... Page 7.....Foods in plentiful supply that can be used now, during the temporary meat shortage.

RESUME OF FOOD CONTROLS

During the present price situation, you may wish to know what production and distribution controls remain in effect on certain food commodities.

The U.S. Department of Agriculture administers war food orders under authority of the second war powers act, which was recently extended. Certain food orders issued during and since the war are still in effect. Many, of course, were discontinued since the end of the war, and some, or certain parts of them, have been suspended this past week because of discontinuance of the Office of Price Administration.

Wheat: Since the first of July, no wheat is being set aside for government purchase. On July 1, the USDA suspended the requirement that farmers sell half of the wheat they deliver to country elevators. Also suspended is the requirement that trucker-merchants sell wheat they deliver to a grain elevator, and that the elevator set aside for the government 50 percent of the wheat it buys. Thus, the wheat set-aside is established at zero, being reduced from 50 percent.

In an effort to avoid interruption of famine export shipments, the Commodity Credit Corporation will offer to buy wheat at market prices, but not over the ceiling price at terminal markets as of June 30, 1946. Wheat, set aside prior to July 1 in accordance with provision of War Food Order 144, must be held subject to direction from the USDA.

Bread Order Continues

Grain orders that still affect consumers include War Food Order 1 (which deals with bread enrichment and requires a 10 percent reduction in the weight of bread and rolls), the orders requiring that specified quantities of rice and dry beans be set aside for government purchase, and the restrictions on use of grain for alcohol. The restriction limiting the production of flour for domestic distribution also continues. However, since July 1, millers are allowed to manufacture 85 percent of the monthly average flour produced for domestic distribution in 1945 instead of the 75 percent allowance for June. The requirement that wheat be milled at an 85 percent flour extraction rate also continues.

Meat and Lard: Beginning July 1, absolutely no meat or lard will be set aside for government purchase. But meat packers will have to fulfill set-aside and delivery provisions covering their production through midnight June 30. As in the case of wheat, the CCC will offer to buy meat and lard not in excess of ceiling prices June 30 in an effort to continue meeting famine export requirements.

(Continued next page)

Dairy Products: Set-aside orders on evaporated milk, cheddar cheese and nonfat dry milk continue in effect. The CCC will buy these commodities at no more than June 30 ceiling prices. Whether subsidy payments will continue to be made to dairy farmers and milk handlers beyond June 30 depends on Congressional Action.

There has been no set-aside requirement on creamery butter since July 1. During May and June the set-aside was 20 percent of the supplies produced and this program is expected to make available about 43 million pounds of butter for U.S. military and war service agencies. No supplies are being purchased for export to foreign countries. Thus civilians will receive all of the production of butter on and after July 1.

The ban on the sale of whipping cream to consumers went into effect July 1. The only use of cream in excess of 19 percent butterfat content which may be made is for the manufacture of dairy products, and it is anticipated that a larger production of butter will result.

Fats and Oils: All restrictions in effect June 30 on use and distribution of fats and oils will continue.

Sugar: Rationing and allocation of sugar will continue, and no purchases or sales can be made legally without rationing evidence. The mechanics of sugar rationing will be continued as in the past.

WHP WEEK

Before you know it, the week of July 15 will be here, and, as you know, that's the beginning of National Home Food Preservation week. In recent issues of Radio Round-Up, we've given you considerable information about food preservation...home and community canning...the sugar situation, and so forth. (Note the story of community canning centers in this issue.) This information should furnish you with helpful material for any special broadcasts you may be planning for that week.

Last Year's Figures: During the war years, Victory gardens produced over 8 million tons of food annually, and American homemakers preserved 3 1/2 billion quarts of fruit and vegetables yearly. That's an impressive record, but in view of the world-wide food shortage, we really should break the record in '46.

In announcing National Home Food Preservation Week, Secretary of Agriculture Clinton P. Anderson said: "...this week, of course, is only the inauguration of the real program ahead. For after this week of spadework and education comes the constant performance through autumn that should result in making this year the greatest season of home food preservation in history. I need not repeat the urgency of this job. The demands for food are unprecedented. But the women of America know how to meet emergencies. They've known since pioneer days. And I'm sure they will come through with flying colors."

PEACHES -- A FIRST ON THE CANNING CALENDAR

Just because the week of July 15-22nd has been dedicated to home canning and food preservation, this does not mean that homemakers should get out their canning equipment and can "like mad" for seven days and seven nights --- and then stop canning after the week is over. This week is only the opening gun for the real program ahead. This is the week when everybody whips up enthusiasm for canning and preserving. When the fanfare dies, then the American housewife settles down to coming through with the greatest season of home food preservation's history.

In prospect for canners is the second largest peach crop on record...only a few thousand bushels less than the all-time figure. Last year 39 million bushels of peaches went into home canning. Expectations for the current year are about the same. If you really want peaches this winter, the thing to do is to can your own. For the commercial stocks are low. The government snagged a lot of the 1945 pack...and people don't seem to realize it takes a long time to fill up a pipeline...even a peach pipeline. Furthermore, canning facilities are still limited. And further still, this is the best of all possible times to take advantage of your No. 10 sugar coupon, valid as of July 1. Spare stamps 9 and 10 for canning sugar are good until October 31.

The Peach Chronology

Just singing a swan song are the Hiley Belles (white freestones), second most important peach in the South. Right now, Elbertas, the famous freestones, are coming in from the South. These Elbertas will go as far West as Denver and up into Canada. Bulk of supplies will go east of the Mississippi. By August 1, the lower southern states will be washed up, and the ball gets tossed to the mid-season states...Virginia, Kentucky, Illinois, Indiana, Missouri, Pennsylvania and New Jersey. September peaches hail from Michigan, New York, the New England States, Colorado, Utah, Idaho and Washington.

California supplies Elbertas abundantly from July 15 to August 15 to Western and Midwestern States...then come the Clingstones, mostly for commercial processing.

So, there's a steady flow of peaches for preservation assembly lines. Where home-grown supplies are expected to be abundant by and by, it's best to use the shipped-in-peaches for fresh table use. And then can the local ones when they appear.

FOOD SHOPPERS' CHECK SHEET

Here's a list of fresh produce for homemakers to keep at the top of their food buying list during July....PEACHES.....TOMATOES.....POTATOES.....
SOFT SQUASH.....ONIONS

CANNING CENTER TO THE RESCUE

For home-canners who don't have the necessary equipment, the advice is to take advantage of their community canning centers. These centers can be found in 45 states of the Union, and there are about 6,000 all counted. Sponsored by various civic groups, and financed by the community, centers contributed substantially to the war canning record.

You might suggest that homemakers help to put up the "standing room only" sign again this year in the nation's canning centers...and they can start with peaches. Those rows of jars filled with peaches will look good this winter when stormy weather keeps the family indoors by the fireside. Then is the time to get a jar out of the pantry or basement and recall the warmer, golden days of summer.

HOW ABOUT A CANNING CONTEST?

You probably have some good promotional ideas which will help the food preservation campaign...but have you considered a contest of some kind? You might offer a prize for the "jar of the week," say, at your community canning center...you could get a committee of experts to judge the cans of each type of fruit or vegetable on its points of excellence. This contest could run throughout the canning season, and take in each type of vegetable or fruit canned.

KEEP 'EM SAVING!

Last week's Radio Round-Up gave you information from a nationwide homemakers' survey, showing some of the ways in which women all over the country are cooperating with the famine emergency campaign. The answers to some of the questions showed, however, that there is often a lack of understanding of the best methods to use in meeting shortages...that is, of the methods which are also helpful in conserving food.

For example, in answering questions, about two out of three women reported they've bought more bakery cakes and more cookies. About half said their purchases of sweet breads, pies and coffee cakes have remained the same. And, in commenting on the scarcity of fats and oils, more than half these women said that they are still making two-crust pies.

Saving Sugar and Flour: From these comments it appears that there's still missionary work to be done in the dessert department, with a view to cutting down on the use of flour and fats and saving sugar. This is the time of year when homemakers can feature fresh fruits, of course, making them sound as interesting as possible au naturel. As a concession to the families which demand an occasional hearty dessert, suggest not only the pie that wears its single crust on the bottom, but the old-fashioned deep dish pie, with a top crust only. This can be made more interesting by baking the fruit in individual casseroles with just a square of pastry on the top, or some little fancy figure cut from pastry. And this style will be super-saving when it comes to both flour and shortening.

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Keep 'em Saving - continued

As for shortcakes, you might advise your listeners to use half a biscuit only to each serving, but to make up for it by doubling the amount of fruit or berries. This saving in biscuit also should be remembered when chicken shortcake is under consideration.

Fat Saving Suggestions: When it comes to salad dressings, the survey showed that less than half these homemakers are serving salads with boiled dressings. The fact is, in all probability, that many people don't realize how perfectly delicious boiled dressing is on potato salad, or any vegetable salad, for that matter. If you recommend this dressing occasionally, perhaps giving them a tested recipe or two, they're very likely to try it. Incidentally, there's a USDA-tested recipe for cooked salad dressing in the story "Facts About Fats" in the March 8 issue of Radio Round-Up.

And along the line of fat saving, this same homemakers' survey showed that only about one-third are baking and broiling fish instead of frying it. Here's your cue to stress fish cookery by fat-saving methods even more than you have in the past. When broiling fillets or steaks, remember that with an oily fish, no additional fat is needed. A baked whole fish, or a handsome planked fish will make an impressive main course for any meal, and will require very little fat. Broiling and steaming are especially satisfactory methods of cooking fish when it's planned for service at more than one meal. Left-over boiled or steamed fish is very easy to break into flakes and use in various ways...and omelet or souffle, a fish loaf, or a delicious salad.

When you're passing along these suggestions, or any others, you might hand your listeners a little bouquet of praise for the fine job of food conservation they've done...the President and many others have paid this tribute to the American homemaker. This is no time for them to relax, though. The broadcasters of women's programs can be important morale-builders in this very real battle against world-wide hunger.

Food Waste High

You probably feel occasionally that you've talked enough about conservation...that there just isn't anything new to say about saving food. Well, here's an angle you may have missed. It's been estimated that in 1945 Americans wasted more food in their homes alone than this country shipped overseas. Here are the actual figures: food waste in the home averaged 7.5 percent of America's total food production last year. Food shipments abroad during 1945 equaled only 7 percent of our total food production.

The comparison of these two figures makes it clear that reducing food waste in the home is one important way of making more food available for the hungry people of the world.

IN PLACE OF MEAT

As you probably know, (and are doubtless telling your listeners), the temporary meat shortage needn't cause any great anxiety from the standpoint of nutrition. We have poultry, fish, and eggs, all in relatively plentiful supply, and all excellent protein foods. And don't overlook the value of cheese in meals...most markets now have considerably better supplies of this important food than in several years past.

You can be of great help to your meal-planning listeners if you'll suggest a variety of ways of cooking these foods. Many women get into a rut when it comes to cooking. Now's the time when they'll be thankful for ideas which will make meals a bit more interesting.

Poultry and Fish: Last week's Radio Round-Up suggested some summer styles in poultry cooking, and in the story "Keep 'em Saving!" This week, there are a few facts about fish cookery. In this connection, you might point out that fish are an excellent source of animal protein and provide assorted vitamins and minerals...including the minerals...calcium, phosphorus, iron, copper and iodine.

Eggs: As for eggs, they contain protein of top quality, also three of the B vitamins...thiamine, riboflavin and niacin...plus vitamins A and D. The egg yolk also has a rich store of iron, needed for red blood cells and has phosphorus and other minerals. In some families eggs seldom appear except on the breakfast table...but they certainly deserve to be promoted often to the luncheon and dinner table. Omelets and souffles are nearly always welcome, and they're easier to make than many people think. Omelets can be dressed up with mushroom, tomato, cheese or Spanish sauce, or topped with creamed vegetables. The addition of jelly or marmalade gives a delectable sweet omelet.

Then there are scalloped dishes combining hard-cooked eggs and vegetables. Eggs creole, and several ways of serving eggs in salads, alone or in combination with vegetables.

Cheese: There's a natural affinity between eggs and cheese...the omelet and the souffle are particularly happy examples of this. Grated cheese added to beaten eggs just before scrambling also gives a tantalizing flavor. Cheese fits into luncheon and supper plans in many other styles too...as a rabbit, either plain or with tomatoes, as a sauce for vegetables, and of course, in a variety of toasted or grilled sandwiches. Remember when you're recommending these hot sandwiches, however, to specify the open-face variety, calling for only one slice of bread.

Just to complete the picture from the nutrition angle...cheese is a compact package containing protein of the best quality, calcium, riboflavin and, if it's made from whole milk, vitamin A, too.

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Radio Round-up

A weekly service for Directors of
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July 12, 1946

- THE WORLD FOOD SITUATION.....Page 2.....From Dr. Fitzgerald, who has seen the famine-stricken people, comes this timely report that the world's food problems are not yet solved...that America's food basket is still the hope of millions.
- ANOTHER HORN OF PLENTY.....Page 3.....And the latest USDA crop report gives evidence that our farmers are doing all they can to help provide food for us and the famine areas.
- FLASH OF BULBS.....Page 6.....Perhaps during recent years, the American housewife has often had to forget about onions when it came to flavoring her meals...but that's over now, with a bumper supply ahead.
- COMMUNITY CANNING CENTERS.....Page 4.....At these centers of community spirit and industriousness, whole families can work with their neighbors to increase supplies of preserved fruits and vegetables for future use.
- INFORMATION ON PRESERVATION.....As we've mentioned before, booklets on home canning of fruits and vegetables, as well as home freezing, brining, drying and storing, are available without charge to you and your listeners, from the U.S. Department of Agriculture, Washington 25, D.C.

U. S. Department of Agriculture

Room 609
821 Market Street
San Francisco, Calif.

THE WORLD FOOD SITUATION

Dr. Dennis A. Fitzgerald, Secretary-General of the International Emergency Food Council, speaking on a network radio program this week, warned that the task of the people in the more favorably situated countries is to continue their personal efforts to conserve bread and fat, in order to continue food shipments to the countries threatened by famine. Dr. Fitzgerald, who is on leave from USDA, has recently returned from that round-the-world trip with Herbert Hoover, which makes him well qualified to speak on food conditions in other countries.

Dr. Fitzgerald stated that the acute phase of the world food crisis will continue until this year's crops in the Northern Hemisphere are generally available, but that what we hope will be a less acute phase will extend until the 1947 crops are harvested. He pointed out that although mass starvation has been prevented, diets in many countries have been terribly low, resulting in greatly increased death rates, particularly among children and old people. In many places, the death rate is as high as two hundred per one thousand under one year of age. He also mentioned the sheer inability of many adults to do a day's work as another evidence of malnutrition.

The World Still Needs America's Food

According to Dr. Fitzgerald, all that prevents these conditions from developing into mass starvation are the food shipments, especially cereals, being made from the U.S. and other countries. The immediate task is to extend these shipments over another ninety days, at which time the bulk of the Northern Hemisphere harvest, particularly in Europe will be in.

Dr. Fitzgerald warns, however, that we must try to visualize the magnitude of the job during the twelve months beginning October 1st. Everything depends on this year's harvests, he says, because during the past year, the world has exhausted its reserves of food, European crop acreages are still below prewar, and yields are limited by lack of fertilizer and other production facilities, such as farm machinery and work animals. In the Far East it's still too early to get reliable crop estimates, Dr. Fitzgerald said, because the main rice harvest doesn't begin until November. It's known, however, that conditions have not been favorable for planting.

Thus, according to Dr. Fitzgerald, the world food situation after October 1st will remain difficult, if not critical. Wheat and wheat substitutes will remain the number one commodity. He states his belief that the countries which have the most food have a corresponding obligation to humanity, and that America bears a very heavy burden. He feels that the extent to which we meet our responsibility will help determine two things ...the immediate lives of a great many of our fellow men, and the long-term outlook for world peace.

ANOTHER HORN OF PLENTY IN '46

The American farmers have done it again. They're going to stack up another banner year of farm production from the fertile lands of America. According to the Crop Reporting Board of the U.S. Department of Agriculture, the current outlook for total crop production has seldom been surpassed. This is wonderful news for the entire world, in the face of evidence that for at least another year, and particularly for the next three months, the hungry peoples of many foreign nations will look to us for food.

Particularly welcome is the fact that a record corn crop and near-record crops of wheat, oats, potatoes and rice appear in prospect. Cotton acreage is also taking a slight upturn, after successive declines had brought it, in 1945, to the lowest point in 60 years. Excepting the 1942 production, the condition of all crops is reported to be the best in seven years. Milk and eggs were reported at near-record levels.

The relatively large aggregate crop production in store for 1946 is all the more desirable because of heavy contribution to the total which is made by vitally-needed food and feed crops. Our third consecutive billion-bushel wheat crop is expected, and will be the second largest of record. The combined output of feed grains may be the largest ever produced. Pastures and ranges, except in the southwest drought area, are providing abundant feed, despite heavy grazing. Large crops of potatoes, vegetables, citrus and most other fruits are expected. The peach crop is a record high this year, and there has been a slight improvement during June in the outlook for our main deciduous crops.

FALL GARDENS

Early in the year, when we were talking about the 1946 Victory gardens, we gave you the suggestion of USDA's garden specialists that every garden plan include succession cropping. This means, in simple words, following each early maturing crop with another, so that the ground is kept in production throughout the growing season.

It might be a good idea to remind your listeners that this is the time of year, in many sections of the country, to be making plans for another planting. Some vegetables which will not thrive when planted in late spring in areas having rather hot summers, may be sown in late summer, so that they will make most of their growth in cooler weather. It's important for each gardener to find out the date of the first killing frost in his locality, and use this as a guide.

Generally speaking, these hardy vegetables are right for late-summer or fall planting, except in the North: beets, collards, kale, lettuce, mustard, spinach and turnips. Cabbage is another fine late crop, and in many parts of the South, there's plenty of time to raise another crop of snap beans. The leafy green vegetables are rich sources of vitamin A, one of the vitamins the body can store, and that's another reason why they're of particular value in the fall garden.

By keeping the garden producing, more food is made available for home canning, or for freezing, drying or storing. Fall gardens help to provide a good winter supply of home-grown vegetables.

COMMUNITY CANNING CENTERS

Since the world's food outlook is still uncertain, with famine still a threat abroad, you might like to encourage home canning by letting your listeners know what community canning facilities are available in their neighborhood. The story of one or more of these local community canning centers might make an interesting report...or one of the leaders or canners might talk about the services they offer.

There are now more than 6,000 community canning plants in the United States with the largest number in the South and Southwest. Georgia and Texas lead, with Georgia making the claim that every family in the state is within easy driving distance of a center. Indicating somewhat the variety of centers in various parts of the country, here are the highlights of several:

Near Fountain Green, Utah, about 16 farm women formed a canning cooperative in 1939, and were soon putting up several thousand quarts of food a year. The project started when an alert woman in the community invited some of her neighbors to share her pressure cooker and other equipment she had bought. The women signed a "users" agreement to pay 25¢ for each dozen quarts of food canned. The plan worked so well that a cooperative was organized, and soon, with additional equipment, hundreds of quarts of food were being canned. The women liked the quick, efficient means that modern labor-saving devices provided them in filling their canning budgets.

Within two weeks time, nine community canning kitchens opened in Lawrence County, Arkansas. Sponsored by the State Vocational Agriculture Department and with pressure canners supplied by the Farm Security Administration, thousands of quarts of food were put up in the kitchens. Items included fruits, vegetables and meats. Farm women who formerly canned little or nothing learned how to can, and women without equipment of their own were glad to use that of the community.

In the Cutover area of Northern Wisconsin, near Grandview, a home canning cooperative is doing a "land-office business" for scores of families. Started in 1941 by a Methodist minister to save food and encourage better diets for people in the small community, the enterprise soon outgrew Rev. Emil Hermann's garage, where it first saw the light of day. With the help of specialists in the USDA Production and Marketing Administration...who drew up plans for a new and larger center, and the Farm Security Administration, who helped organize a cooperative, each family that could afford it, paid a \$5 membership fee. Those who couldn't afford the charge paid nothing. People who brought food to be canned "paid" with half of the cans to the volunteers who did the work. Many did their own work and therefore owed no "toll." The first year, 1800 cans of meat, fish, fruits, and vegetables were processed; the second 5000 cans; the third 25,000 cans; and the fourth 40,000.

IT PROBABLY WASN'T HORSEMEAT

Some of you, learning that the United States is shipping horsemeat to Holland, Belgium, The Scandanavian countries and France, have wondered if this meat is ever sold for human food in this country. Here's what livestock specialists in the U.S. Department of Agriculture have to say on the subject.

Horsemeat, if it is inspected and passed by federal meat inspectors, can be shipped in interstate and foreign commerce for human food. However, very little is sold in this country except for dog food or to zoos and circuses.

Under federal inspection, horses cannot be slaughtered in the same establishments with cattle, hogs and sheep. And while there are better than a thousand plants that process beef, veal, pork, and lamb and mutton under the inspection service, there are only about 10 such plants that process horsemeat. Not only is the difference in the plant total great, but so is a comparison in the volume of out-put. One of our large meat packing plants will process more of our familiar meats in a month than all the horsemeat plants in a year.

Another thing, horsemeat is definitely labeled as such. As you know, beef, veal, lamb and mutton moving in interstate commerce are marked with a round purple stamp. Horsemeat is marked with a green hexagonal stamp. Within this six-sided stamp are abbreviations of the words: "U.S. Inspected and Passed," the plant code number and the word, "Horsemeat." Any canned or packaged horsemeat would be plainly labeled as such.

If you've purchased a piece of meat that was stringy and tough, don't immediately proclaim it as horsemeat. Chances are you bought a low grade beef cut. Horse flesh is usually fine grained and is slightly sweeter in flavor than beef. Aesthetically we've just never gone for horsemeat, though other nations consider it fine eating. And while your butcher may be permitted by law to sell it, even he would have a difficult time locating any.

A SPECIAL MESSAGE ON FAT SALVAGE

Latest information on the turn-in of used household fats is none too pleasing, in view of the fact that the world-wide shortage of fats and oils continues...and a normal supply picture isn't expected for another year.

Since we must share our food fats and oils with famine-stricken areas, it necessarily follows that fats and oils for industrial purposes are going to be short unless housewives keep at the salvage of used kitchen fats a little more diligently.

Total collections for the most recent month available, April, indicate a drop from the 16 million pounds collected in March, to 12 million pounds. Housewives in the region west of the Rockies are reported to be doing a little better than in some areas. You might remind your listeners again to save all meat drippings for cooking purposes.....and to be sure to turn in these drippings and other salvaged fats, when usefulness in cooking is over. Tell them they can still get four cents for every pound of used fats they take to their butcher.

FLASH OF BULBS

Can you remember back to another season and another year, when an onion was a collector's item? And if you wanted a raise or wanted to make friends and influence people you took that last beautiful bulb and presented it in fancy wrappings? It seems a long time ago, that onion famine. It seems even more remote when you read the current crop reports on onions. For 1946 the early summer onions show 3,810,000 bags, 50 pounds to a bag. Compare this with 2,792,000 bags for 1945; 1,882,000 for 1942; and a ten-year average of 2,224,000 bags.

Now it's a matter of feast....more onions than you can, as the colloquials say, shake a stick at. Early summer onions are coming in from clear across the country; from South Carolina, Oklahoma, Virginia, Washington, New Mexico, Arizona, and California. They come in white, in yellow and in red. They're sweet and they're pungent. They come big and little. You can find white, sweet jumbos from New Mexico, big babies weighing a pound, nestling against California reds that are as pungent as an onion can be.

Let's Promote Onions

This tremendous crop has been creeping up on us since the early spring when the crop of 4 million, 956 thousand bags was a welcome sight. These early springs were good from March through April. But then the late spring came, and brought 3 million, 890 thousand bags and a lot of onions started piling up. Now comes the early summer crop, with about 90 days storing ability.

It is interesting to note that onions are one of the most costly vegetables to produce. That's because of the hand labor involved. All through the life of this bulb, it's a pair of hands that's needed to nurse them from infancy to maturity. You have to get down on your hands and knees and thin them when they're babies...then you have to watch like a hawk for weeds. Even the harvesting is all hand labor.

Tell homemakers not to be surprised at the varieties of onions that are in their grocery bins. The California reds travel to the middle of the country. New Mexico sweets come bouncing up to the New England States. New Jersey Ebenezers sashay down to New Mexico. Even Egypt finds its place in the onion sun....and Italy sends its special kind of sweet purple onion to give the little Italys of America a taste and smell of home.

Suggest that homemakers buy as many as they can use. Baked onions are fine as a side dish, and so are onion soups, onions in salads, onion omelettes, and onions wherever they can possibly be used. They give a sweet taste and a spur to the appetite.

FOOD PRESERVATION WEEK BEGINS

As we've been reminding you every week lately, the period of July 15th to 22nd is National Home Food Preservation Week. You'll doubtless be featuring this on programs throughout the week, and you may like to quote part of the comment on the importance of food preservation recently made by Dr. Hazel K. Stiebeling, Chief of USDA's Bureau of Human Nutrition and Home Economics. After pointing out that world food supplies will continue short in the year ahead, Dr. Stiebeling said:

"In this world food situation, preserving food in home kitchens and community canning centers has a far-reaching usefulness. Wherever there is abundance of fruits and locally grown vegetables -- enough for summer meals and some to spare -- using all of this food to advantage has the end result of leaving more commercial stock in the world's food pool. As for us in America, by conserving all the good food we have, we shall have enough to eat and a satisfactory diet without drawing so heavily on the grains and fats and other food products that are still vital needs abroad."

Dr. Stiebeling went on to say that home preservation of food helped 25 million American families to keep well fed during wartime winters, and that the United States needs just as bountiful stocks of home-preserved foods this year as in the war years. She offered these reminders to those who buy food to can at home or at a community canning center: "Food for home canning should be in perfect condition and at the stage of ripeness or tenderness just right for eating. Vegetables for canning should be garden-fresh. Good food deserves preserving by good methods -- that is, by following up-to-date directions based on scientific research."

MILDew -- MIDSUMMER ENEMY

Mildew is a summertime problem in many a homemaker's life, particularly in the South and Southwest...but even in the western and northern states, it can be a problem. Summer warmth and moisture often encourage the growth of molds that cause mildew. There are several things anybody can do which will help guard against this danger. You might like to pass along to your listeners some suggestions from USDA's homemaking specialists.

For instance, a small electric light can be left burning in a closet from time to time, and this will dry the air enough to prevent mildew. Also an electric fan can be turned on in the closet to stir up the air. This might be a good plan to follow for any small closets that you might have in the basement or cellar where you have things stored away. It's also a good idea to leave the closet doors open from time to time and to air out dresser drawers this way too. A good drying agent to keep in the closet is calcium chloride, in an open jar. However, this should be renewed occasionally.

And here's a special warning against a little carelessness which is often the beginning of trouble from mildew. Damp clothing and household linens are sometimes thrown into the clothes hamper to await laundering. This is dangerous. And as many a homemaker knows from sad experience, it's very unwise to sprinkle more clothes at one time than can be ironed in a day.

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS.....Apricots, Santa Rosa plums, early peaches (table), cantaloups (slightly higher)
 IN MODERATE SUPPLY.....Oranges, grapefruit, lemons, watermelon, nectarines, summer varieties of avocados
 IN LIGHT SUPPLY.....Strawberries, red raspberries, youngberries, boysenberries, blueberries, Fuerte avocados, bananas, Hawaiian pineapples, new crop apples, figs
 BEST VEGETABLE BUYS.....Onions, tomatoes (higher), celery (low priced), cucumbers white summer squash
 IN MODERATE SUPPLY.....Potatoes (higher), corn (higher), cabbage (slightly higher), carrots (slightly lower), cauliflower, lettuce, (higher), Bell peppers (lower), Italian squash
 IN LIGHT SUPPLY.....Asparagus (higher), snap beans (higher), endive, green onions, radishes, leeks, eggplant (higher), romaine, parsnips, rhubarb, garlic, napa, broccoli, mushrooms, okra

San Francisco

BEST FRUIT BUYS.....Peaches, apricots, plums
 IN MODERATE SUPPLY.....Small oranges
 IN LIGHT SUPPLY.....Cherries (higher), grapefruit (higher), large oranges (higher)
 BEST VEGETABLE BUYS.....Potatoes (higher), onions, squash, tomatoes, cabbage, celery, cucumbers
 IN MODERATE SUPPLY.....Snap beans, peppers

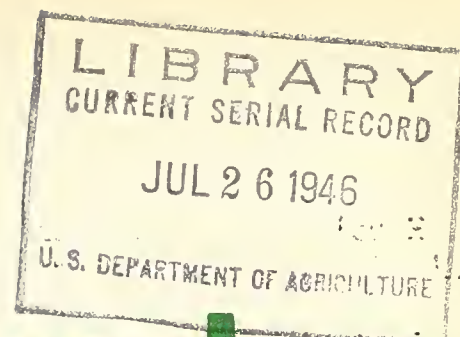
Portland

BEST FRUIT BUYS.....Small oranges, early peaches
 IN MODERATE SUPPLY.....New crop apples (high), apricots, avocados (high)
 IN LIGHT SUPPLY.....Cherries (rain damaged), large oranges
 BEST VEGETABLE BUYS.....Cabbage, lettuce, zucchini, yellow crookneck and scallop squash, bunched beets, green onions, and radishes, dry onions, new potatoes (both red and white)
 IN MODERATE SUPPLY.....Bunched carrots

Seattle

BEST FRUIT BUYS.....Peaches, small oranges
 IN MODERATE SUPPLY.....Apricots, cantaloups, plums
 IN LIGHT SUPPLY.....Watermelons, strawberries, raspberries, boysenberries, loganberries, apples, figs and grapes
 BEST VEGETABLE BUYS.....Cabbage, lettuce, onions, squash, spinach, potatoes, dry onions, peas
 IN MODERATE SUPPLY.....Green corn, tomatoes, cauliflower
 IN LIGHT SUPPLY.....Carrots, snap beans

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Radio Round-up

A weekly service for Directors of
Women's Radio Programs.

July 19, 1946

- THE NATIONAL FOOD SITUATION.....Page 2..... A quick glance at BAE's summary of what we'll be eating this summer indicates more food per person than a year ago...but less of a few items like fats, fresh citrus and cereals.
- YOUTH UNITED - FOR FAMINE RELIEF.....Page 3..... Here's an interesting account of the YUFR meeting in Washington, and what our young people think and suggest in regard to America's cooperation for ..famine relief.
- INDEPENDENCE DAY FOR SCHOOL LUNCHES....Page 5..... The new Federal Act promises a bright future for our children who eat lunch at school.
- NATIONAL FARM SAFETY WEEK.....Page 4..... These suggestions for safety in farm homes can well be applied to urban and suburban households.
- PACIFIC MARKET PANORAMA.....Page 8..... You might take a look at this week's food supplies with an eye for fruits and vegetables which can be put on the home-canner's list.

U. S. Department of Agriculture

Room 609
821 Market Street
San Francisco 3, Calif.

THE NATIONAL FOOD SITUATION

Here's the latest summary of the national food situation, as released by USDA's Bureau of Agricultural Economics.

Civilian supplies of the following foods will be insufficient to satisfy consumer demand during the summer at current prices: meats, fats, cheese, butter, evaporated milk, canned and dried fruit, sugar and many cereal products. Supplies of the following foods will be relatively plentiful: fluid milk, eggs, poultry, fresh fruits and vegetables, potatoes, frozen foods, fresh and frozen fish and canned vegetables.

In spite of this, over-all food supplies per person are much larger than prewar, and will be generally higher this summer than they were a year ago. This applies particularly to meat, fluid milk and cream, ice cream, cheese, poultry, apples, bananas, frozen fruit, fresh vegetables and potatoes. Other fresh fruits, eggs and sugar will be in about the same supply as last summer. The only major food items which are expected to be more scarce than last summer are fats, fresh citrus fruits, and cereal products.

World War II diet improvement over World War I: You broadcasters who devoted a great deal of your air time during the war years to the promotion of a better understanding of good nutrition will be specially interested in one feature of this BAE report, which makes a comparison between the American diet during the two world wars. This comparison shows that the average diet was much better nutritionally during the years from 1942-45 than in the years 1917-18. Civilian consumption per person during World War II also was 10 percent to 15 percent higher than the average for the whole population in 1917-18.

The daily supply of food energy (calories) and of protein averaged approximately the same in the two war periods. The fat content was up 11 percent in 1942-45, but the carbohydrate supply was 8 percent smaller. Two important increases were in the average daily supply of iron... up 13 percent... and the calcium content of the diet... about 27 percent higher. The latter increase was due largely to the fact that we've been drinking more milk and using more whole milk and skim milk products. And as for vitamins... the five principal ones, A, B-1, riboflavin, niacin and vitamin C... have increased in the American diet between 14 percent and 30 percent.

The BAE report states that these changes in our national diet reflect wheat flour enrichment, and also long-time trends in food consumption... such as increased use of dairy foods other than butter, and the eating of more leafy, green and yellow vegetables, and of citrus fruits.

YOUTH UNITED - FOR FAMINE RELIEF

Thirty-four young people, representing 32 million members of 17 national youth-serving agencies, met in Washington, D.C. on Monday, July 15th. This auxiliary to the Famine Emergency Committee, known as Youth-United-for Famine Relief, has adopted a 4-point program which has for its purpose a realistic re-education of their parents and other adults on the world-wide food problems. Women broadcasters might find that one of the delegates to this conference, or one of the 54 adult representatives of youth agencies who also attended, would make an interesting program guest.

The young delegates were from cities and farms in 16 states. Their chairman was J. Glyndon Stuff, of Dixon, Illinois, a member of the Future Farmers of America. He pledged that the boyhood of America would make the country conservation-conscious. Martha Ann Bowman, St. Louis, Missouri, a Girl Scout Mariner, promised that American girls would help to eliminate waste in the kitchen, and also take definite action on food conservation, through canning and other practices.

Received by President Truman: The delegates to this youth conference were received by President Truman at the White House. In his opening remarks, the President said that the United States has to date furnished 417 million bushels of food grains to famine-stricken nations, but added that this is nothing to brag about. Mr. Truman pointed out that we furnished those food grains because we happened to be the country that had them, and that even this did not assure enough to eat for all who were hungry. He went on to say: "It is going to take another year or two... maybe three... before those countries can get back on a production basis so that they can even contribute to their own support. We are going to help them all we can with machinery and tools and the wherewithal to raise food, but it will be some time before those destroyed countries can get back on a basis where they can feed themselves."

Several other government officials spoke at this meeting, and later in the day, at the luncheon session, the young people heard a report from Dr. D. A. Fitzgerald Secretary-general, International Emergency Food Council, on his recent 50,000 mile famine tour with Herbert Hoover. They also heard a talk by a former inmate of a Nazi Concentration Camp.

The delegates to the conference urged the use of movies and still pictures showing the horrors of famine and starvation, and also suggested that churches, high schools, and other similar groups and institutions be utilized as channels for getting this information to the public.

The headquarters of Youth-United-for Famine Relief is at 1790 Broadway, New York, 19, N. Y. It is sponsored by the National Social Welfare Assembly, in cooperation with such organizations as American Junior Red Cross, Boys' Clubs of America, Boy and Girl Scouts, Camp Fire Girls, 4-H Clubs, Future Farmers of America, Youth Department, National Catholic Welfare Conference, the Salvation Army, and others.

NATIONAL FARM SAFETY WEEK

President Truman has proclaimed the week of July 21 as National Farm Safety Week. This means the drive is on for safety in the farm home as well as in the field. It's an alarming fact that more farm residents are accidentally killed in their homes than in any other way. Following are a few facts you may find helpful in telling this story to your listeners.

According to the latest available information from the National Safety Council, fatal farm home accidents line up in relative importance as follows:

Falls.....	39 percent
Burns.....	25 percent
Firearms.....	7 percent
Poisons.....	6 percent
Mechanical Suffocation.....	4 percent
Other Home Accidents.....	19 percent

And here are some facts to drive home:

Keep children away from machinery.

Keep away from moving machinery with loose-fitting, torn clothing, or torn, ragged gloves.

Keep ladders and steps well built and in good repair; keep them well lighted.

Keep step-stools and step ladders secure at the base.

Keep at least one strong handrail on each staircase.

Keep every tool in a definite place.

Keep all guns unloaded and locked up.

Keep medicines and poisons in special cabinets with special labels.

Keep from accumulating oil-saturated or paint rags.

Keep handles of cooking utensils turned back from the front of the stove.

Keep loose matches in their boxes.

Keep electric cords in good condition, and handle them correctly.

Keep all home dry-cleaning activities outdoors.

Keep away from lone trees and fences during electrical storms.

Keep away heat collapse by taking plenty of salt during warm weather, salt tablets or 1 teaspoon of salt to 1 quart of water.

Keep first aid material on hand, and use it on every burn, blister and cut.

You'll have a lot of company in getting this message across. Posters have been going up in all second, third and fourth class post offices, in rural banks belonging to the American Banking Association, and in all the field offices of USDA. Rural newspapers plan to highlight their editorial and advertising copy all through July with safety messages, local farm radio programs will hit the farm angles, and network shows and spots have been arranged.

For local participants on shows you may want to schedule, you can call on representatives of the U.S. Department of Agriculture, and the State Extension Services, the National Safety Council, the National Fire Protection Association, The Farm Equipment Institute, the American Farm Bureau Federation, Farm Cooperatives, the Farmers Union, and other organizations which work for the welfare of agriculture and farm people.

INDEPENDENCE DAY FOR SCHOOL LUNCHES

On the young of America rests the future strength of our nation. That is why June 4, 1946 is a day to remember. On this day the Congress passed an act cited as the "National School Lunch Act": "To provide assistance to the states in the establishment, maintenance, operation and expansion of school-lunch programs, and for other purposes."

Section 2 of the act declares it to be the policy of Congress, as a measure of national security, to safeguard the health and well-being of the nation's children...stripped of the formal language, the act makes permanent a program that the Department of Agriculture has administered on a year to year basis for the past 11 years.

In the beginning, in 1935, when the School Lunch Program became a reality, the country was having surplus aches. There was too much production. And, as happens in such times of over-supplies, there was danger of depressed prices for farmers. That is, unless somebody did something about it. And somebody did...the Federal Government stepped in and created new distribution outlets. School lunches was one of these outlets. By the spring of 1941, the School Lunch Program was growing out of its britches. The Department of Agriculture was donating foodstuffs to schools at the rate of 56 million pounds a month, and over 4 1/2 million school children were benefiting from what started to be an embarrassing farm problem.

This went on year after year, even when there weren't any surpluses...even when the word was completely exorcised from Government language. But an annual appropriation is not the best of all possible funds. So it was a rare, fine day in June when Congress passed the National School Lunch Act, providing permanent legislation for school lunches. Administration of the act rests with USDA. Dealing directly with the schools are the State Departments of Education.

Skimming the detailed fiscal arrangements, the main idea is that the program provides for increasing contributions by the states, but limits annual Federal appropriations only to the amounts needed to do the job.

Lunches consist of a complete meal, type A, at a maximum reimbursement rate by the Federal Government of 9 cents; type B, supplementing the packed lunch brought from home, at 6 cents; and type C, 2 cents for a half pint of milk served as a mid-morning snack in schools where there are no facilities for preparing meals.

Schools that contract for Federal aid agree to offer the same lunch to all, regardless of ability to pay. Of course, the school is responsible for complete bookkeeping.

Altogether, the Congress has, as President Truman so aptly said when he signed the bill, "Contributed immeasurably both to the welfare of our farmers and the health of our children." The Production and Marketing Administration of the U.S. Department of Agriculture will be responsible for the School Lunch Program. As Robert Shields, Administrator of that agency said, "June 4 will go down in history, as the beginning of a new era in farmer-consumer relationship."

PARTY SANDWICH SUBSTITUTES

It's quite possible to give a party these days without using bread, fats or sugar in the refreshments you serve along with the cold drinks. The co-eds at Cornell did that just recently, backed up by expert advice from the University's College of Home Economics. Here are some of their party menu suggestions, which you may like to pass along to your listeners.

In place of the usual small sandwiches, they served: two-inch celery sticks stuffed with cheeses, peanut butter, or egg mixtures; hard-boiled eggs, quartered, with the seasoned yolks put through a pastry tube to make yellow rosettes; soft cheese balls, rolled in parsley, chopped nuts or ground chipped beef. Colorful platters of raw vegetable appetizers were passed ... these consisted of carrot curls, cauliflower flowerettes, radishes and strips of green pepper, arranged on beds of watercress.

Then, to top things off in place of party pastries, there were fruit platters, with attractive arrangements of orange sections, strawberries, wedges of fresh pineapple and stuffed prunes.

From another source come suggestions for more fruit tidbits... apples sliced into doughnut rounds (cored first, of course); pears, cored and sliced into strips; inch-thick rounds of banana, when obtainable. For ease in serving, the bits of fruit can be speared with a toothpick.

CEREAL STORY

If the homemaker sees plenty of ready-to-eat cereals on her grocery shelves, there's no reason why she shouldn't buy and use them as her family needs them. Remember ... the curtailment of production for the Famine Relief Program is at the manufacturing level, and under present restrictions, cereal food manufacturers can distribute only 85 percent of the amount of their products that they did on a monthly average in 1945.

Homemakers should be cautioned not to buy more of any cereal product than can be used by the family in a short time. These foods are semi-perishable and should be kept in a cool, dry place. Summer weather is no respecter of cereals, crackers and flour.

It's a good idea, during warm weather, to keep a careful check on opened packages of foods of this type, and to see that they're completely used up before new packages are opened. And remember that the carton and the inner bag should be carefully closed after each using.

1946 ONION PARADE

You've probably heard rumors from time to time about a bumper summer onion crop. The rumor has become a reality, as carloads of summer onions roll to market from Washington, California, and Arizona, the western states contributing this mid-year crop. Summer onions are also produced in New Mexico, Oklahoma, South Carolina, Kentucky, Virginia and New Jersey.

There wouldn't be any worries about marketing this fine crop of summer onions....but, market channels are already filled with supplies of the early and late spring crop....which was larger than usual...and here comes the summer crop, also larger than usual.

What to do with all these onions...they are perishable. The early summer variety will store for only about a 90-day period....by which time the harvest of the late summer crop will be under way.

The only way to clear the slate for the late summer crop....so we won't end up with a lot of perishable onions, perishing on the farms where they're grown, or in the markets...is to urge homemakers to go heavy on onions in their summer menu planning. You can tell them, of course, about the numerous ways to serve onions, besides the familiar garnish techniques. As a matter of fact, merely using onions as a garnish won't help to use up the supply fast enough.

ONION VERSATILITY EQUALS MENU PERSONALITY

Stuffed onions offer more versatility in menu planning than most of us realize. After large onions are peeled and cooked in boiling salted water until almost tender, and the centers are scooped out leaving shells about half an inch thick, you have the basis for any number of experiments in stuffing.....

There's the sausage stuffing....bulk pork sausage, browned, and broken apart with a fork while cooking into very small pieces. Pour off part of the fat, mix with bread crumbs, catsup and some of the onion removed from the center.

For a baked bean center...brown the onion removed from the centers in meat drippings, combine with baked beans and catsup, top with bread crumbs or cheese.

The vegetable edition....chopped spinach combined with hard-cooked egg, bread crumbs and bacon drippings, plus the chopped onion centers. Top with cheese.

Hamburger, browned with onion removed from the centers, with chopped nuts, bread crumbs and seasoning added.

Fish are another good filler...add desired fish, such as shrimp, crab, tuna or oysters to white sauce, season well and top with crumbs.

Hard-cooked eggs (one egg to an onion)...chop the eggs, add grated cheese, chopped parsley, season with the onion removed from centers, add bacon fat or butter or margarine, top with cheese...another main dish idea for lunch.

After stuffing, place onions in a baking dish with a little water, cover and bake in a moderate oven until tender, about 30 minutes. Uncover, increase temperature to 400 degrees to brown. Any one of these stuffed onion dishes will add personality to your summer menus...whether it's lunch or dinner.

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS.....Peaches, plums, nectarines (slightly lower)
 IN MODERATE SUPPLY.....Lemons (slightly higher), new crop apples, summer variety
 avocados (slightly higher), watermelons (fairly high),
 cantaloups (slightly higher), apricots (slightly higher)
 IN LIGHT SUPPLY.....Oranges (higher), grapefruit (higher), Fuerte avocados,
 berries, cherries (high), grapes, bananas, Hawaiian
 pineapples (high)
 BEST VEGETABLE BUYS....Potatoes, cabbage, tomatoes (lower), onions (low priced),
 lettuce (lower), corn, Bell peppers (lower), cucumbers,
 summer squash
 IN MODERATE SUPPLY.....Carrots, cauliflower, bunched vegetables, celery (slightly
 higher), beans (slightly higher), radishes, asparagus,
 Italian squash, eggplant (higher), endive, romaine,
 parsnips, rhubarb, mushrooms, garlic, broccoli, okra

San Francisco

BEST FRUIT BUYS.....Peaches, apricots, plums, nectarines, cantaloups (lower),
 watermelons (lower)
 IN MODERATE SUPPLY.....Gravenstein apples (lower)
 IN LIGHT SUPPLY.....Grapefruit and oranges (higher), cherries, boysenberries
 BEST VEGETABLE BUYS....Snap beans, cucumbers, onions, potatoes, peppers, squash,
 tomatoes, lettuce, cabbage, celery
 IN MODERATE SUPPLY.....Mushrooms (lower), eggplant (lower)

Portland

BEST FRUIT BUYS.....Apricots, raspberries, loganberries, youngberries,
 boysenberries, peaches
 IN MODERATE SUPPLY.....New crop apples (lower)
 IN LIGHT SUPPLY.....Strawberries (higher), cantaloups, oranges, watermelons,
 grapefruit
 BEST VEGETABLE BUYS....Onions, potatoes, lettuce, celery, summer squash,
 cauliflower, cabbage, bunched vegetables
 IN MODERATE SUPPLY.....Snap beans, tomatoes, corn, spinach

Seattle

BEST FRUIT BUYS.....Apricots, Transparent apples (lower), California peaches
 IN MODERATE SUPPLY.....Cantaloups, honeydew and watermelons (all high), seedless
 grapes, small oranges, lemons, grapefruit, avocados,
 plums
 IN LIGHT SUPPLY.....Cherries, large oranges
 BEST VEGETABLE BUYS....Cabbage, lettuce, celery, dry onions, peppers, potatoes,
 spinach, soft squash
 IN MODERATE SUPPLY.....Green beans, peas, carrots, cauliflower, cucumbers, tomatoes,
 bunched vegetables

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Radio Round-up

A weekly service for Directors of
Women's Radio Programs

AUGUST 2, 1946

WORLD FOOD PROSPECTS — A little more for the coming twelve months than in the past year...but with food reserves still small, the world food total remains "uncomfortably low".....Page 2

CEILING PRICES, NEW STYLE — Price lists for foods still under control will soon be out..and posted in grocery stores...many other items await the action of the new De-Control Board.....Page 3

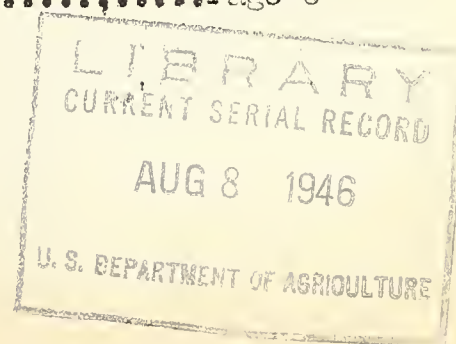
SURVEY ON SAVING AND SPENDING — Here's a brief summary on findings of a recent survey by the USDA...and some of the facts may be of interest to your listeners as well as yourself.....Page 5

POTATO BREAD — Any homemaker can try her hand at this simple tested recipe...with success! Perhaps you'll want to give this easy-to-follow recipe on the air, as a way to save flour.....Page 6

PACIFIC MARKET PANORAMA — There's plenty on West Coast markets...plenty of fruits and vegetables for home-canning and for daily meals...You might suggest that homemakers put this plenty to work in their kitchens...all this variety of fresh food will help to cut our consumption of bread and other grain foods.....Page 8

U. S. Department of Agriculture

Room 609, 821 Market Street
San Francisco 3, California



WORLD FOOD PROSPECTS

Here's the latest news about world food prospects, to back up the conservation suggestions you're making to homemakers. It's the third in a series of surveys made by USDA's Office of Foreign Agricultural Relations, for the President's Famine Emergency Committee.

The gist of the survey is that while we can expect a world food production somewhat larger in 1946-47 than we had in 1945-46, the increase is largely offset by smaller supplies of food on hand, particularly of breadgrains. In the words of the report, this leaves the world food total "uncomfortably low".

Following are a few facts about the most important world food commodities:

General Conditions

Between mid-June and mid-July, there were improvements in crop conditions in North America and Central Europe. These, however, were offset by deterioration in Russia and South China. The new crop in North Africa and Southern Europe has somewhat eased the tight food situation in these areas. In addition, summer vegetables are now plentiful throughout most of Europe.

Grain Foods

Conditions continue to indicate a world wheat crop considerably larger than that of 1945-46...but, as mentioned before...the stocks on hand are extremely low, and this offsets the increase in production.

The world rye crop will be substantially lower than pre-war, although there probably will be more than last year.

The rice crop, which is also expected to be larger than last year's short crop, will be considerably smaller than the pre-war average. It is expected that many deaths from starvation will result in the Far East before the fall rice harvest, making this the darkest spot in the world food picture.

Sugar Increase

Larger world production of sugar is expected in 1946-47, with an increase in the U. S. production of about one-fourth over 1945. More sugar beets probably will be grown in Europe, but the proportion used for sugar will depend on the feed supply, transportation facilities and fuel for processing plants. An increase is expected in Cuban sugar-cane acreage. In the Philippines; an increase also is expected, though the supply still will not equal domestic needs. Prospects for obtaining sugar from the Far East, however, are still very uncertain.

Other Vital Foods

Locally-grown vegetables are sometimes available, but insufficient transportation facilities make it impossible to move supplies into the interior. The production of edible fats and oils is likely to continue far below world needs. World supplies of meats, dairy products and eggs are likely to be smaller during 1946-47 than during the past year, because of the restricted supplies of feed for livestock and the marked advance in prices.

The foregoing, which gives a world's-eye view of the food situation, may help you to answer some of the questions you may be getting as to just why it's necessary for us to go on conserving food.

CEILING PRICES....NEW STYLE

New ceiling price lists may be appearing in grocery stores all over the country by the time you read this. OPA tells us that community ceiling price lists on foods will be continued within the limits of the new Price Control Act. However, the lists for dry groceries and perishable foods which were in effect on June 30th have been revoked, and those no longer have any meaning.

The revised price lists covering fresh fruits and vegetables are being prepared, effective as of August 1st. The dry grocery list, which includes canned milk, canned fruits and vegetables, cereals, lard, shortening, and sugar, are now being revised, and will be issued soon. A temporary dry grocery list probably will be out within the next week or so.

Since meat, poultry, eggs, butter and cheese have been removed from price control until August 21st, no price list can be issued until that date at least. If the De-Control Board reinstates price controls on these items, OPA will then issue a ceiling price list.

PEACH PROMOTION

You may have read accounts in the papers or have seen in the newsreels several prominent Washington women canning peaches at the D. C. Community Canning Center during National Home Food Preservation Week. Among those present were the wives of Admiral Nimitz, Secretary of Commerce Wallace, Secretary of the Interior Krug, Assistant Secretary of Agriculture Brannan, and also the daughter of Treasury Secretary Snyder.

As we all know, names make news. If similar canning parties are arranged in cities all over the country, with well-known local women taking part, you can follow through in an interesting way by scheduling an interview with one or more of them. Right now, peaches are getting the big play in many areas, of course...but it might as well be tomatoes or any other food in abundant local supply.

TOMATO TREASURE

There are lots of good reasons for encouraging your listeners to can plenty of tomatoes this summer...a good crop will be available, not only from commercial growers, but from our Victory Gardens. Here in the West, the supplies coming to market have reached the "plentiful" stage, but they're not yet what you could call "abundant". By the middle of August, however, it's expected that commercial supplies will be reaching the abundant stage.

Everybody knows that commercially-canned tomatoes have been scarce for some time, and the size of next season's pack is uncertain. And any woman who plans meals knows that the tomato is just about the most useful of the canned vegetables, because it has such a wide variety of uses in cooking.

The Easy-to-Can Food

Then, in addition to all this, tomatoes are very easy to put up...the boiling water bath method can be used. And the instructions for this are so easy to understand that you needn't hesitate to give them over the air. Furthermore, if a person doesn't have a regular water-bath canner, it's easy to make one from an old wash boiler, or any other large clean vessel that's deep enough and has a good lid. It needs only a rack to hold the jars so they won't touch the bottom, as the water must boil all around, over and under every jar. A simple wooden rack can be used.

The Right Way

Here's the proper canning method, according to the home economists of the U. S. Department of Agriculture. Scald tomatoes for easy peeling; remove stem ends, peel, and quarter. Put them in a kettle and bring them to a rolling boil, stirring as they heat. Have the jars clean and hot, and pack the tomatoes into them, adding a teaspoon of salt to each quart. Cover with hot juice to within one-half inch of the jar top. Adjust the jar lid, according to the type...directions come with the jars, of course.

The processing consists simply of heating the jars in the boiling water bath for ten minutes...that's for either pints or quarts. For those who live higher than sea level, add one minute to the processing time for each thousand feet of altitude.

Again we remind you that dependable, detailed directions for canning all kinds of fruits and vegetables can be secured by writing Radio Agriculture, Washington, 25, D. C. Homemakers in rural areas will usually be able to secure canning information, and also instructions on other home food preservation methods, from their county home demonstration agents, at the local Agricultural Extension Service office.

SURVEY ON SAVING AND SPENDING

Since the success of commercial radio programs depends on the amount of merchandise they sell, naturally they should be slanted to the interests and the incomes of their listeners. That's why some of the findings of a survey that's been going on since the first of this year by USDA's Bureau of Agricultural Economics should be of considerable interest to broadcasters.

This survey, requested by the Federal Reserve Board, concerns the savings and spendings of the American people. It gives some very interesting facts. For instance, the income of almost 50 percent of the people, before taxes come out, is under \$2,000 annually. Another important fact is that the greatest part of the money saved during wartime was saved by a small number of people.

Less Saving Expected in '46

The economists tell us that 10 percent of the people saved 60 percent of the money, chiefly in bonds and bank deposits, during wartime. A mere 3 percent of the country's liquid assets are held by 50 percent of the people. And it appears unlikely that people will save as much money this year as they did in 1945, even with good incomes. Some, of course, will spend money for consumer goods, particularly large items, which they couldn't get during the war. Others seem to think living expenses will be higher, which will cut down savings.

Bonds Being Held

As regards savings bonds, a large majority (over three-fourths) said they did not intend to spend any of their bonds for any purpose during 1946. Considering the period of the next five years or so, people generally felt that they would prefer not to use their bonds to buy cars, refrigerators and other consumer durable goods. One-third of the bondholders did say that they would be willing to use their bonds to buy houses or for other types of investment, should the need arise.

The higher the income, the more likely people are to have some money in Government bonds and bank accounts.

Rural People Save More

The results of this survey show that rural people save more of their money incomes than do city people with comparable incomes. It is pointed out that this may be because rural families often have some non-money income, and lower living costs. The survey shows that older people and those with stable occupations (business and professional people) tend to save more than young people and manual workers with similar incomes. It was also noted that those with better education and regular savings habits are likely to save at a comparatively higher rate than others with similar incomes.

The information for this survey was gathered from a representative cross-section of American families. The brief summary given here may be of interest to you in some of your program planning.

CUPS FOR CANNING CHAMPIONS

Harvest festivals, with special state trophy awards for the canning champions, will provide an effective climax to this year's successful Victory Garden program and the National Home Food Preservation Campaign. You'll probably want to keep your eye on the plans for these harvest festivals, and on the outcome of the contests. They should furnish valuable program material, both in the form of news and in interviews with the contest winners.

State Trophies

The State trophies are to be large and handsome cups, which are being offered by the National Garden Institute to every state which develops plans for a home-canning contest. The State must determine eligibility requirements, standards of performance, and must assume the responsibility for selecting the contest winner. In addition to state trophies, the Institute will furnish certificates of award for each local harvest festival champion. The National Garden Institute is a non-profit organization which promotes all phases of home gardening, and has worked in close cooperation with the Department of Agriculture all through the war period.

Harvest Festivals

The harvest festivals, as you know, were a feature in the food production picture throughout the war, and this year it's expected they'll play an even more important part. The serious world food situation has stimulated greater interest in home food production and preservation, and already various organizations...national, state, county and community...are making plans for shows and contests of various kinds.

You'll doubtless find that business firms, manufacturers, and utility groups in your community will be cooperating in the local harvest festivals. Many state and country agricultural extension services are assisting local groups, and they'll be glad to furnish you with more information.

POTATO BREAD

Potato bread is an old-fashioned delicacy that many people like, but seldom get in these times. The bread shortage has started some homemakers baking their own bread, however...and it's possible they'd like to have a good recipe for potato bread. In addition to the fine flavor of this bread, it offers a means of using potatoes, very plentiful now, in place of part of the wheat flour which we're trying to save.

Proportions of One to Six

The home economists of USDA have made a number of tests recently to find out how much cooked potato can be used to replace flour in a standard bread recipe. One-sixth, by measure, seems to be the ideal quantity.

The potato should be boiled, put through a ricer, and packed well into the cup when measuring. If the riced potato is mixed with the milk, it will not form lumps in the loaf. And here's a warning...be sure to save out plenty of the flour called for in the recipe for kneading the dough.

One Loaf Recipe

Now, here's the recipe used in the test baking:

1 cup milk	$\frac{1}{2}$ tablespoon fat
$\frac{1}{2}$ cup boiled, riced potato	1 tablespoon sugar
1 teaspoon salt	1 cake yeast
3 to 3- $\frac{1}{3}$ cups flour	

Scald milk, add potato, salt, fat and sugar. Cool to lukewarm and add the crumbled yeast. Stir in 2 $\frac{1}{2}$ cups flour and mix well until blended, reserving the rest of the flour for kneading. Sprinkle kneading board well with this flour, then turn out dough on board and knead until smooth. Let rise $1\frac{1}{2}$ hours, or until double in bulk. Punch down and let rise 1 hour. Knead lightly, shape and let rise in pan 1 hour. Bake 15 minutes at 375 degrees; lower heat to 350 degrees and continue baking for 45 minutes.

For newcomers to the homemaking profession, particularly the June brides, this one-loaf recipe for potato bread is a natural...and they should relish the chance to give friend husband some home-baked bread, "the kind of bread that Grand-Ma used to bake".

HAM AND.....

We may not be able to find all the ham we want at the price we'd like to pay, but we will have the eggs! Near record egg supplies are reported...in fact, consumption of 370 to 380 eggs per person in 1946 is expected. This is second only to the record consumption of 390 eggs per person in 1945.

But the chicken situation is a little different. There will be less of all poultry products during the second half of this year than in the second half of 1945. You see, the number of chicks and young chickens on farms on the first of July of this year totaled only 560 million...fifteen percent below last year at this time.

GROCERS LEND A HAND

In many places along the Pacific Coast, meat counters are closed two or more days a week. Most stores have arranged, however, for homemakers who bring in salvaged kitchen fats to have it accepted at the grocery counter if the meat counter is closed. In mentioning this, you might remind homemakers about the continued shortage of fats and oils...and advise them to keep on saving inedible fats, that the need is still very great.

Los Angeles

BEST FRUIT BUYS.....Peaches, apricots
 IN MODERATE SUPPLY.....Oranges (lower), lemons (slightly lower), grapefruit
 (rather high), avocados (summer varieties) (fairly
 high), plums, nectarines, watermelons (slightly
 higher) grapes (fairly high), Bartlett pears (lower).
 IN LIGHT SUPPLY.....Strawberries, youngberries, blackberries, blueberries,
 red raspberries (all fairly high), Fuerte avocados
 (high), figs (high), currants (high), pineapples
 (high), bananas.
 BEST VEGETABLE BUYS.....Cucumbers, tomatoes, Spanish onions, potatoes,
 peppers (lower), corn (slightly lower), mushrooms
 (lower).
 IN MODERATE SUPPLY.....Lettuce (slightly higher), Italian and white summer
 squash, sweet potatoes (lower), snap and lima beans,
 carrots, cauliflower, celery, cabbage, peas (slightly
 lower).
 IN LIGHT SUPPLY.....Asparagus (high), radishes (high), eggplant (high),
 parsnips, rhubarb, garlic, romaine, rutabagas, okra,
 broccoli, endive, artichokes (high).

San Francisco

BEST FRUIT BUYS.....Peaches, apricots, nectarines, watermelons.
 IN MODERATE SUPPLY.....Gravenstein apples (slightly lower), Thompson
 Seedless grapes (lower), cantaloups (ceiling and
 lower).
 IN LIGHT SUPPLY.....Oranges and grapefruit (both lower).
 BEST VEGETABLE BUYS.....Snap beans, cucumbers, onions, squash.
 IN MODERATE SUPPLY.....Celery, lettuce, potatoes, peppers, tomatoes, eggplant,
 (lower), mushrooms (lower), peas (slightly lower).
 IN LIGHT SUPPLY.....

Portland

BEST FRUIT BUYS.....Small oranges, apples, apricots.
 IN MODERATE SUPPLY.....
 IN LIGHT SUPPLY.....Large oranges, grapefruit and lemons.
 BEST VEGETABLE BUYS.....Corn, lettuce, onions, potatoes, spinach, squash,
 bunched vegetables.
 IN MODERATE SUPPLY.....Tomatoes, peppers, eggplant
 IN LIGHT SUPPLY.....

Seattle

BEST FRUIT BUYS.....Transparent apples, peaches, plums, watermelons.
 IN MODERATE SUPPLY.....Apricots, cantaloups (lower), honeydews.
 IN LIGHT SUPPLY.....Blackberries, blueberries, raspberries, strawberries,
 table grapes (high), oranges, Bartlett pears (high),
 cherries, avocados.
 BEST VEGETABLE BUYS.....Homegrown green beans, cabbage, green corn, dry onions,
 potatoes, spinach, zucchini and yellow squash, cauli-
 flower, celery, lettuce, slicing cucumbers, green
 peppers.
 IN MODERATE SUPPLY.....Green peas and tomatoes, topped beets, carrots, ruta-
 bagas, pickling cucumbers.
 IN LIGHT SUPPLY.....

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Radio Round-up

A weekly service for Directors of
Women's Radio Programs

AUGUST 9, 1946

FAO CONFERENCE IN COPENHAGEN -- Here's the general picture on what will take place when this world food organization holds its second meeting.....Page 2

DAIRY ORDERS CUT -- Cancellation of set-asides for government procurement should mean more cheddar cheese, butter and dried skim milk for civilians.....Page 3

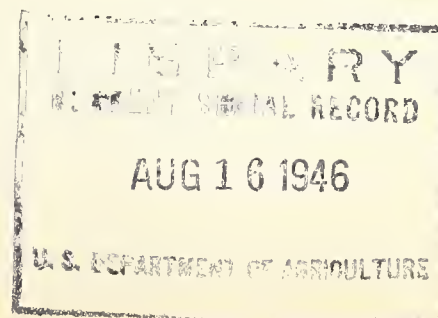
HARVEST HELP WANTED -- Our farmers still need help to get the crops in....and emergency workers will be recruited in many areas....broadcasters can lend a hand when assistance is requested by their local groups.....Page 4

FOOD FOR UNRRA -- Here's why UNRRA is reducing some of its food purchases: it needs more grains and other foods that give the most calories for the lowest price.....Page 4

RELISH REMINDER -- The point is most pickles and relishes take so little sugar, if any, in the preservation process... and they add a flavor accent all their own...for instance, there's Bordeaux Sauce with the meat course.....Page 6-7

PACIFIC MARKET PANORAMA -- We hope broadcasters will find this regular weekly review of "what's in the markets" helpful in timing their suggestions to home-canners.....Page 8

U. S. Department of Agriculture
Room 609, 821 Market Street
San Francisco 3, California



FAO CONFERENCE IN COPENHAGEN

The second session of the Food and Agriculture Organization conference opens in Copenhagen, Denmark, on September 2nd. Delegations from 42 member nations, and observers from other countries and international agencies, are expected to attend.

This session will be watched with even more interest than was the first one in Washington in May, because Sir John Orr, FAO Director-General, is to present the outline of a proposed long-range world program designed to prevent both shortages and surpluses of food and other farm products. The meeting also will consider a comprehensive world food survey based on information from 70 countries, and technical reports on various aspects of food and agriculture, which have been prepared by FAO's advisory committees of Experts.

The world food survey will present information which is expected to serve as a basis for many conference decisions. It will give, country by country, the average prewar food consumption figures. Feasible nutritional targets, planned to improve the diets of ill-fed populations, also will be presented, together with necessary changes in production which those would require. Other material expected to come before the conference includes an up-to-date appraisal of the world food situation, the first annual report of the Director-General, a development plan for forestry and forest products, and a draft agreement covering relations between FAO and the United Nations. New applications for membership will be acted upon, two already having been received...from Italy and Switzerland.

The Danish government has arranged for sessions to be held in the Parliament buildings at Copenhagen. The meeting is expected to last two weeks. Before the conference on September 2nd, there will be meetings of standing advisory committees of experts, whose findings will be available for use at the general meeting.

BRISQLE CHIEF GOES TO FAO MEETING

Dr. Hazel K. Stiebeling of the Department of Agriculture leaves soon for Copenhagen to attend the September meeting of the FAO. Dr. Stiebeling is a member of FAO's Standing Advisory Committee on Nutrition and also one of the advisers to the United States delegate. She has been asked by Undersecretary of Agriculture, W. E. Dodd, to join his group and observe at first-hand the food situation of countries of western Europe. As you know, Dr. Stiebeling is Chief of USDA's Bureau of Human Nutrition and Home Economics, and is outstanding among American Nutritionists. This is the fourth United Nations conference on world food problems she has attended, and is her ninth international conference.

DAIRY ORDERS CUT

The Department of Agriculture is cancelling the August set-aside requirement on cheddar cheese, because government needs for military and export use have decreased from 116 to 90 million pounds. Since manufacturers had planned to reserve 40 percent of their output of cheddar cheese this month for government agencies, the cancellation should mean more of this dairy product for civilians. While all cheddar now being produced can go for civilian use, manufacturers were required to set-aside 40 percent of their May, June and July production for sale to the government.

No Butter Set-Aside

There are no set-aside requirements in effect on butter now. All butter produced since July 1 is for civilians. However, manufacturers who set aside approximately 42 million pounds for military services during May and June are expected to complete delivery of this amount at prices not in excess of June 30 ceilings.

The set-aside percentage on nonfat dry milk (dried skim milk) for sale to government agencies also has been cancelled for August. Military and export uses have decreased from 180 to 128 million pounds from this season's production. The Department already has purchased 83 million pounds at not more than June 30 prices, and is continuing to buy nonfat dry milk on that basis up to its requirements. The release of more of this dairy product to civilians will mean greater supplies for bakers, confectioners, ice cream manufacturers and other food industry users.

BREAD PROTECTION

Right now, while we're so critically conscious of the importance of food, is a good time to remind your listeners again of the easiest way of keeping bread fresh and free from mold. That, of course, is to go contrary to the famous banana slogan and tell them that they should always put bread in the refrigerator. This is a good year-round idea, but is especially important in summer, when bread molds more quickly. Even though the refrigerator is crowded, it's worthwhile to try and rearrange things a bit in order to make room for the bread.

Bread Mold Not Dangerous

Incidentally, if a loaf of bread does begin to mold and only part of the loaf is affected, this portion can be cut off and the rest of the bread used. As you probably know, this mold is not in the least dangerous...simply unpleasant. If the whole loaf gets moldy and cannot be used, it should be thrown away at once and the surroundings thoroughly cleaned so that no mold spores will remain to affect anything else.

HARVEST HELP WANTED

You may, sometime soon, receive a request from the Farm Program Director of your station, or from some other person or group, to ask the help of your listeners in recruiting more farm labor for the fall harvest. It's expected that emergency workers will be needed to help harvest heavy crops of fruits and vegetables, peanuts, cotton, sugar beets, corn and silage. Undoubtedly there will be many thousands of full and part-time jobs for men, women, boys and girls.

According to the July 1st estimate, we'll have bigger crops in 1946 than in any other year except 1942. We may even top that record if the weather remains favorable, and if enough harvest labor is available.

President Truman's Famine Emergency Committee warns that the world food situation will remain serious throughout 1947, and that it may be several years before normal food stocks are restored.

Bigger Crops, So More Workers Needed

Up to July 15, the farm labor picture included 50,000 foreign workers and 19,000 German Prisoners of War, but the latter now have been withdrawn. Though there has been a slow, steady increase of farm workers, there are not yet enough in sight to meet the needs expected to pile up, starting September 15 and continuing into November.

The need for workers, and the type of work to be done, will vary in different localities, so recruiting efforts will be localized according to the needs. If you want more information regarding this, you can get it from the office of your county agricultural agent, or from the State Farm Labor and Extension Service Offices, State Land-Grant Colleges.

FOOD FOR UNRRA

The U.S. Department of Agriculture, which has been making arrangements for most of the food purchases for UNRRA, is reducing procurements for that agency.

This was done at the request of UNRRA, because the agency is using most of its remaining resources for cereals and other products which are cheaper in relation to caloric value.

In general, less meat and dairy products will be purchased. About 50 million pounds of canned meat will be delivered to UNRRA during July, August, and September. This is a cut of 28 million pounds. The Department of Agriculture will also deliver 54 million pounds of fat cuts during the same period. There will be no reduction in the horse meat shipments, because of earlier arrangements on this order, and already more than 21 million pounds of the 40 million pounds of horse meat requisitioned by UNRRA have been purchased.

With the exception of one outstanding requirement for 10 million pounds of ground fish, no more canned fish will be provided.

Of current requisitions calling for 300 million pounds of dairy products (dried milk, cheese and canned milk), the Department probably will buy only 125 million pounds. No more deliveries of dry edible peas will be made, and orders for palm kernel oil and edible tallow have been cancelled.

The Department will make every effort to deliver adequate quantities of grain and grain products and to furnish lard in accordance with allocations.

PLUM GOOD

California has a record production of fresh plums, and this fruit will be more reasonable in price during August than in June and July when heavy harvesting was in process. The reason is competition from other fruits now coming to market.

Most of all our plums come from California and never decline to a price level that can be called cheap because of handling and transportation charges. Plums must be treated almost as carefully as eggs. The fruit is picked when it has reached a stage of maturity which will insure completion of the ripening process. It takes about 10 days for shipments from California to reach the farthest distribution outlets in the East, and this period is adequate to complete the ripening. In fact, so that the process won't be too rapid, the fruit is kept under refrigeration all the way.

PEARS FROM THE PACIFIC COAST

Pacific Coast pears...mostly Bartletts from California...are now in liberal supply at main markets of the country. Like plums they will not be cheap because of transportation charges. Heavier shipments from the Northwest are expected later this month and in September, although commercial canners will take a large part of the Pacific Coast crop.

AND DON'T FORGET PEACHES

On the West Coast, close to producing areas, homemakers may find plums and pears at slightly lower prices than their sisters east of the Rockies have to pay. And you might suggest that quantities purchased by the lug box are more economical for home-canners. After all, if the individual home-canner doesn't need or want the whole box herself, she can always share it with a neighbor.

And don't forget peaches! Along with plums and pears, those jars of peaches, canned from the bountiful supplies now coming to market, will do themselves proud in salads and desserts this coming winter. So tell your listeners to put up plenty! You might remind them that these home-canned fruits will help to keep their food budget balanced...and the same goes for home-canned vegetables.

RELISH REMINDER

Pickles and relishes add interest to our meals...they're the flavor accents that perk up plain fare and add a pleasant zest to practically any food. They possess another great advantage, which we're specially conscious of now...many require little or no sugar. Tangy dill pickles and old-fashioned cucumber slices are two good examples of popular pickles almost everybody likes. Either cucumbers or green tomatoes may be used for the dill pickles, and they require no sugar at all. For mildly sweet cucumber slices, only one-half cup of sugar is necessary for 1 peck of cucumbers.

Then, there are a number of delectable relishes for which brown sugar can be used. As you probably know, many a homemaker has a small stock of one-pound packages of brown sugar, which she's had to take when she was cashing in a sugar stamp, to make up the five pounds.

Now, as we've mentioned before, the home canning experts of USDA tell us not to use brown sugar for canning fruit. Several of the tested relish recipes from the Bureau of Human Nutrition and Home Economics give brown sugar as the sweetening agent, though, so you might pass this suggestion along to your listeners. Piccalilli, chili sauce, tomato-apple chutney, and green tomato-cabbage relish (sometimes known as Bordeaux sauce) are among those which call for brown sugar.

Pointers on Pickles

Here are a few suggestions from BHE in regard to the making of pickles and relishes. It's well to remember that, as in all food preservation, only fresh, good-quality fruits and vegetables should be used. Cucumbers and green tomatoes are best when they're pickled within 24 hours of picking. Fruits may be slightly underripe. A good, clear standard vinegar, free from sediment, should be used...one with 4 to 6 percent of acetic acid. This is stronger than the standard vinegar of 15 to 20 years ago, which had about 3 percent acetic acid. For this reason, pickles made by old recipes may be found to be more sour.

It's better to use whole spices for most cooked pickles, as they keep their flavor longer. Also, they can be tied in a cloth to cook with the pickle mixture, and removed easily before the pickles are packed. Spices packed in the jar with pickles will turn them dark. Be sure that your spice bag is made from a clean, thin white cloth large enough so that the juices can circulate through the spices and draw out the flavor.

A word of warning about cooking utensils...enamelware, aluminum or stainless steel should be used to heat acid-pickling liquids. Don't use a copper kettle as grandmother did, to make pickles bright green. Unless the copper is very bright and shiny, the acid will react with the tarnish on the metal and form poisonous salts. And don't use a galvanized pail. Acid or salt reacting with zinc forms a substance equally harmful.

The only safe jars for storing pickles are those with an airtight seal. Even though some varieties are prepared in a crock, if they're left in it, or capped with paraffin, pickles are likely to mold and turn soft.

A FEW RECIPES

In the pamphlet "Pickle and Relish Recipes" issued by the U.S. Department of Agriculture, there's a store of information on how to make all kinds of pickles and relishes...including fruit pickles which are the easiest of all. We have some copies, about 2,000 in all, of this publication on hand and would be glad to send broadcasters a supply for their listeners upon request. Send your request to Information Service, Production and Marketing Administration, USDA, 821 Market Street, Room 609, San Francisco 3, California

To give you some idea of the contents, here's the recipe for Bordeaux Sauce, the Green Tomato-Cabbage relish mentioned on Page 6 of this issue.

4 quarts (about 24 to 28 medium-sized)	3 cups chopped onion
chopped green tomatoes	one-fourth cup salt
4 quarts sliced cabbage	2 teaspoons celery seed
1 cup chopped sweet red pepper	1 pound (2 cups firmly packed)
1 teaspoon ground allspice	brown sugar
2 teaspoons mustard seed	1 quart vinegar

Sprinkle layers of tomatoes, cabbage, onion and sweet pepper with salt. Let stand overnight; drain. Add allspice, celery seed, mustard seed, sugar, and vinegar. Boil 25 minutes or until there is just enough liquid left to moisten ingredients well. Pack into clean, hot, sterile jars. Fill jars to top; seal tightly. This will make about four quarts.

In addition, to instructions about ingredients, equipment and the filling and sealing of jars, here's the line-up of other recipes: Dilled Cucumbers or Green Tomatoes.....Cucumber Slices.....Pepper-Onion Relish.....Corn Relish.....Piccalilli.....Horseradish Relish.....Tomato Pear Relish.....Chili Sauce.....Catsup.....Tomato-Apple Chutney.....Sauerkraut.....Vinegar-Brined Snap Beans.....Pickled Peaches.....Pickled Pears.....Pickled Crab Apples.....Watermelon Pickle.....a list of recipes that will thoroughly exploit the flavors of home garden produce.

SWEETENING DON'TS AND DO'S

The suggestion for using brown sugar in relish recipes in this issue of Round-Up brings another reminder from USDA's Home Food Preservation Experts. They advise against the use of brown sugar, unrefined sirups like sorghum, or any strong-flavored sirups, in canning fruits, since these may overpower the delicate fruit flavor.

And another thing...skip saccharine for sweetening preserves, as it may give the fruit an unpleasantly bitter flavor. As for mild honey and light colored corn syrup...they're good canning companions. The honey may replace as much as half the sugar called for in canning, the corn syrup up to one-third.

PACIFIC MARKET PANORAMASan Francisco

BEST FRUIT BUYS.....Peaches (freestone), grapes, watermelons
 IN LIGHT SUPPLY.....Cling peaches
 BEST VEGETABLE BUYS.....Cucumbers, onions, peppers
 IN MODERATE SUPPLY.....Potatoes, squash, beans, corn and lettuce (slightly
 lower), tomatoes (little higher), celery, cabbage,
 cauliflower, eggplant

Los Angeles

BEST FRUIT BUYS.....Peaches, cantaloups, plums, grapes, nectarines (reasonable)
 IN MODERATE SUPPLY.....Apricots, oranges (ceiling), lemons, Bartlett pears
 (fairly high), watermelons (slightly higher), Graven-
 stein apples (ceiling)
 IN LIGHT SUPPLY.....Avocados (fairly high), grapefruit (ceiling), straw-
 berries, blackberries, blueberries (all high), figs
 (high), bananas (ceiling), pineapples (high),
 currants (high)
 BEST VEGETABLE BUYS.....Spanish onions (low), peppers (reasonable), cucumbers (low)
 IN MODERATE SUPPLY.....Tomatoes, cauliflower, celery (slightly higher), corn
 slightly higher), lettuce, peas (lower), potatoes
 (higher), sweet potatoes (lower), carrots (slightly
 lower), snap beans (slightly higher), lima beans,
 bunched vegetables
 IN LIGHT SUPPLY.....Cabbage (higher), eggplant, Italian and summer squash
 (higher), ondive, romaine, okra, broccoli, parsnips,
 rhubarb, mushrooms, garlic, rutabagas, artichokes (high)

Portland

BEST FRUIT BUYS.....Apricots, new crop apples, peaches, cantaloups,
 watermelons
 IN MODERATE SUPPLY.....Honeydew, honeyball, cranshaw and Persian melons
 IN LIGHT SUPPLY.....Bananas, oranges, avocados (high)
 BEST VEGETABLE BUYS.....Corn (lower), yellow crookneck squash, potatoes, beans
 IN MODERATE SUPPLY.....Cucumbers, lettuce, celery, bunched vegetables

Seattle

BEST FRUIT BUYS.....Blueberries, cantaloups, grapes, peaches, watermelons,
 Transparent and Gravenstein apples
 IN MODERATE SUPPLY.....Apricots, honeydew and casaba melons, oranges, Bartlett
 pears, plums
 IN LIGHT SUPPLY.....Avocados, grapefruit
 BEST VEGETABLE BUYS.....Green beans, green corn, broccoli, eggplant, Danish
 squash, tomatoes, onions, zucchini squash
 IN MODERATE SUPPLY.....Cabbage, potatoes, rutabagas, carrots, cauliflower,
 celery, lettuce, peas, bunched vegetables

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U. S. DEPARTMENT OF AGRICULTURE
CURRENT JOURNAL RECORD
AUG 22 1946
U. S. DEPARTMENT OF AGRICULTURE



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

AUGUST 16, 1946

- FALL FOOD FORECAST — Two reports from USDA's Bureau of Agricultural Economics give us a full picture of the coming harvest and the U.S. cupboard for the rest of 1946....it's a bright picture, too.....Page 2
- HINTS FOR THE HOUSEHOLD BOMBARDIER — Here's information and sound advice on the use of aerosol bombs that should be helpful to every householder.....Page 4
- OUR ICE CREAM APPETITE — Oh, how it's grown! And here are a few of the whys and wherefores.....Page 5
- CONSIDER THE ONION — And that's just what it needs...a little more consideration by homemakers...and with a heavy late crop coming to the market, we'd better eat up the supply of summer onions already harvested because they won't keep like the late crop does.....Page 6
- DON'T LIMIT THE LEMON — That's the cry from 3 million boxes of lemons still in California producing areas...but here are some suggestions for using more lemons that may help to move this good supply.....Page 7
- PACIFIC MARKET PANORAMA — Western markets boast of peaches, onions, tomatoes, grapes, pears, cantaloups, squash, etc. While the list isn't so long this week, it's good!.....Page 8

FALL FOOD FORECAST

The food picture for America takes on a rosier hue, with the release of two recent reports by USDA's Bureau of Agricultural Economics. First, there's the general crop report, as of August 1, which tells us that total crop production in 1946 promises to exceed any previous year. If you want some percentage figures...production is estimated at 6 percent above 1945 and 3 percent above the previous high mark in 1942.

Conditions for the maturing and harvesting of grains in practically all areas were ideal during July. The wheat crop seems certain to break all records. Corn production improved, on the whole, and a new record is in the making. Other record-breaking items are tobacco, peaches, plums and truck crops.

The following are listed in the new crop report under the heading of near-record crops: oats, rice, peanuts, potatoes, pears, grapes, cherries, and sugar cane. Then there are these crops which are expected to be average or better: hay, soybeans, dry peas, prunes, apricots and sugar beets. There's a small list of crops which are below average, however...as follows: sorghum grain, flaxseed, buckwheat, dry beans, sweet potatoes, pecans, rye and cotton.

Slightly More Food

The National Food Situation is the second BAE report, dated August 11. This states that for the balance of 1946, seasonal increases will result in slightly larger food supplies than we've had so far this year. Compared with last year, there may be somewhat loss of certain foods, including chickens and sweet potatoes, but more white potatoes, fresh fruits and vegetables. Here is a brief summary of the indicated supplies of major foods, as given in this report.

MEAT — Civilian supplies will be larger than a year ago, until late fall. Livestock held back in late May and June are now being marketed. By October, however, lower production of beef and lamb than in 1945, and possibly larger exports, will bring civilian supplies slightly below the near record level of last winter.

FISH — Fish, both fresh and frozen, will be plentiful during the balance of this year. More canned fish will be available as the new pack comes in, though less than pre-war.

EGGS & POULTRY — Egg supplies will be relatively large during the next 5 or 6 months. Civilians will get about as much turkey, per person, as during the 1945 holiday season, but less chicken than was available last fall and winter.

MILK — There will be a seasonal decline in milk supplies during the rest of this year. If price controls and subsidies are not reinstated, higher prices for fluid milk are likely to cause a decrease in its consumption. This will begin the shift toward greater production of manufactured dairy products.

Food Report Continued

FOOD FATS -- There is little prospect for much improvement in civilian supplies during the coming months. Fairly heavy lard exports are scheduled this fall, but butter production may decline less than seasonally.

FRUITS AND VEGETABLES -- The outlook for fresh fruit and vegetables supplies during the balance of the season is very good. There will be large supplies of canned vegetables and more canned fruit than last year. Potatoes will continue plentiful, but sweet potatoes will be short of demand. Larger crops of dry beans and peas will be reflected in increased supplies for civilians.

FLOUR AND GRAIN PRODUCTS -- If million restrictions continue, domestic supplies of food grain products will be short during the rest of 1946. The new crop grains available have improved the situation, by comparison with the past few months.

THE "WHY" OF CONTINUED CONSERVATION

The rosy picture of the food situation presented in "Fall Food Forecast" has another side, which should be called to the attention of your listeners if you want to keep them completely informed.

The President's Famine Emergency Committee points out that the cheerful estimate of an increase in supplies of commercially-canned fruits and vegetables shouldn't cause any letdown on home and community canning drives. Even if the 1946 commercial pack approaches the record 1942 pack, pipelines are generally empty, and the demand is high, due to the increased purchasing power of many people, and the better eating habits they formed during the war years.

The news about our bumper crops, the increased crops in many foreign countries, the liquidation of UNRRA, and other related subjects have brought many inquiries to the Committee about the need for continuing food conservation. Paul C. Stark, Executive Director of the FEC, recently wired a reply to letters from several local FEC chairmen, which may help you answer inquiries you are receiving. Here it is:

"Both the President and the Secretary of Agriculture have called attention recently to the fact that the relief job is not completed. The Famine Emergency Committee is functioning and will hold a meeting in Washington the latter part of this month. Currently, the Committee is appealing to consumers to continue conservation efforts, use of the more plentiful foods, elimination of all waste, and maximum preservation of food, not only to reduce the gap between world food needs and supplies, but also to help relieve inflationary pressure on food prices. UNRRA is scheduled to suspend operations in Europe at the end of the year, as has been reported. Non-governmental groups are asking for an international agency to continue the work of UNRRA."

HINTS FOR THE HOUSEHOLD BOMBARDIER

According to reports which reach us from various sources, there are a good many "bombs bursting in air" this summer which aren't doing as much good as they should. We refer to the new aerosol bombs, which many people are using this year for the first time. USDA's entomologists tells us that a properly designed aerosol bomb, which takes about twenty minutes to exhaust, can treat one room a couple of times a day all through the summer. This is because the release of the insecticide in such a bomb for just two seconds will do the job.

Not all bombs are designed for such economical use, unfortunately. One type has been found that lets out the insecticide so fast the bomb is completely exhausted after only two minutes' use. You can help your listeners by warning them to read the label carefully before buying any aerosol, in an effort to determine exactly how it should be used.

On the Label

This label also will tell the amount of pyrethrum or DDT present in the insecticide. Pyrethrum, of course, is harmless to humans. Some bombs contain DDT, or a combination of DDT and pyrethrum. Up to now, USDA's Bureau of Entomology and Plant Quarantine has approved no formula for use by the general public of an aerosol containing more than 3 percent DDT. Those which contain larger amounts of DDT may be harmful to humans, and not any more effective. If the label shows that the aerosol has been manufactured under a license issued by the U. S. Department of Agriculture, this gives assurance that the formula also has been approved by USDA.

And that brings up the question as to the type of insects most effectively sent to their doom by aerosol. Mosquitos, flies, gnats and other flying insects are quickly laid low by aerosol...making it fine vacation equipment for those who are going to a cabin in the woods or at the beach. Such an aerosol will kill many crawling insects too, but higher concentrations are required and should be applied with appropriate caution. The Bureau suggests that other means of applying insecticides be used against crawling household pests, roaches, ants, bedbugs and the like.

A Special Warning

A special warning from the Bureau's entomologists might well be passed along to the homemaker: DDT should not be applied in such a way that it will contaminate food. When an aerosol bomb containing DDT is being used in a room, no food should be left exposed. As for the possible toxic effect of DDT on men and animals, no case of poisoning resulting from the use of DDT itself in insect control operations has been received by officials. The effects of DDT on higher animals is markedly less than that of many insecticides, such as nicotine and those containing arsenic. The use of DDT in a powder preparation or water-dispersible material has no irritating effect on the skin. However, DDT in oil solutions or emulsions is readily absorbed through the skin of man and animals. Anyone using it in this form is urged to take care to avoid repeated or prolonged exposure.

More on DDT

It's well to remember that DDT is not a cure-all for insect troubles... but it's a valuable weapon in the war between men and harmful insects. It should be recognized as such and used properly.

OUR ICE CREAM APPETITE

Remember about a year ago when you went to your ice cream store and found your favorite dessert limited? That was because milk fat used in the production of ice cream was scarce, since the government found it necessary to restrict the use of this ingredient in ice cream for civilians.

Shortly after V-J Day that situation changed. The government lifted restrictions on the use of milkfat in frozen dairy foods, and ice cream manufacture hit a new stride in the remaining months of 1945.

As for this year, the USDA Bureau of Agricultural Economics says that during the first three months of 1946, production of ice cream in the United States totaled 134 million gallons. This was almost double that of the same three months in 1945 and more than three times as great as the pre-war five-year average (1936-40). During April, May and June, the high level of production was maintained...about 80 percent over the second quarter in 1945 and somewhat more than double the five-year average for those months.

Sherbet Production Down

This does not mean that all frozen dairy foods increased. The production of sherbets, ices and similar products dropped sharply, compared with the output of those products in the second quarter of 1945. Ice cream manufacturers report that the reasons for this are the apparent preference of consumers for old-fashioned rich ice cream, plus the sugar shortage. As you doubtless know, much more ice cream than other frozen dairy foods can be made with a given amount of sugar...twice as much, in fact.

To sum up a few of the reported reasons for our enlarged ice cream appetite --- more widely distributed buying power...an increased number of children ice cream eaters...and the insatiable craving for this food on the part of returning veterans.

THAT CANNING CALENDAR

A quick look at this week's PACIFIC MARKET PANORAMA on page 8 reveals the fact that it's time in most places to put up pickles and relishes, with good supplies of cucumbers, onions, tomatoes and cabbage available now.

Peaches and plums are still in the limelight, and will soon share it with grapes. Meanwhile, judging from the BAE's latest report, there'll be ample vegetables for fresh consumption and home preservation. Soft squash, potatoes, onions, eggplant and bellpeppers are best buys in some markets, and therefore can be counted on to help keep food costs down.

CONSIDER THE ONION

There's no need to be deprived of the onion's savory flavor these days. The August crop report of the U. S. Department of Agriculture indicates a record late supply of about 37½ million bags (50 pounds per bag). These late summer onions are harvested from August 15 until the snow flies, and they'll be more plentiful than last year to the tune of 10 million bags.

The increase is due to a couple of factors...additional acreage and a higher yield per acre. This year's crop will average 508 bags to the acre and there are better than 75½ thousand acres planted to onions. In 1945, the average yield was 417 bags per acre...with 65 thousand acres planted.

Crowding the Bins

These figures leave no doubt as to the bumper onion supply coming, and we still have a very large carry-over of early onions. These do not store as well as late onions and should be moved before the late crop comes to market in volume. In fact, storage space is going to be short for the late crop unless people eat more onions now.

An added attraction, besides flavor and supply, is the reasonable price. Onions are now being sold by farmers at prices far below ceiling. It is true some grocery stores may be maintaining a high retail price, but many stores are selling onions at around four cents per pound. If you shop around, you'll find the more reasonable offerings.

A Touch of Cooking Art

Onions provide a touch of cooking art to many dishes. They can be added to soups of all kinds...fruit or vegetable salads...to meat, cheese or peanut butter sandwiches...to gravies and creamed dishes. Onions may also be served as the vegetable dish of the meal, and are never offensive when cooked. (See "Ode to Onions", Radio Round-Up, 7/19/46).

Due to a favorable growing season this year, the onions now being sold are of exceptionally fine quality and flavor. With white, yellow and red skinned onions available during the next few months, you should be able to find the varieties you wish. These will vary from the sweet Bermuda type to the more pungent Globe types.

So, make your choice...there will be no shortage of onions from now until next spring.

DON'T LIMIT THE LEMON

Reports from California tell us that there are lots of lemons remaining right there in the producing area this year...more than in the past two years, in fact. On August 1st, there were about 3 million boxes (79 pounds to the box) as compared with about 2½ million boxes at the same time last

(continued Page 7)

year. The drop in purchases of lemons this summer is explained, no doubt, by the continuing shortage of sugar. Along with the other citrus fruits, lemon juice is a valuable source of Vitamin C, as you know, but the flavor is so sour that we can't take it straight, as we do orange and grapefruit juice.

Lemonade Ideas

It's too bad not to take advantage of the tart refreshment of cold lemonade on hot summer days, however...and here's a suggestions from the home economists of USDA which tells how to economize on sugar when making this delicious beverage.

As you know, granulated sugar doesn't dissolve easily in cold water, and frequently we use too much and then have some left in the bottom of the glass. A sugar syrup blends easily, however, and this can be made by boiling equal parts of sugar and water together for a few minutes. Keep the syrup in the refrigerator and mix it with any cold drink just before serving.

Then you can cut down on the sweetening required, and also vary the flavor of lemonade, by mixing it with some other fruit juice...such as blackberry, raspberry or loganberry juice.. or with canned apricot, pear or pineapple juice, when you can get them. A thin slice of lemon on the side of the glass not only looks attractive, but permits each person to step up the flavor a bit more. And speaking of fruit...a sprinkling of lemon juice over sliced bananas, apples, peaches and pears will keep them from turning dark before they're served.

In Salad Dressings

Those who are lucky enough to get some salad oil occasionally may like to vary the flavor of french dressing by substituting lemon juice for vinegar, in the same proportion. And many people eliminate oil dressing on fruit salads entirely, and serve them with lemon juice mixed with salt and a bit of sugar.

Everybody knows that lemon juice does something for the flavor of fish... it's a garnish that's delicious as well as decorative. Maybe you haven't thought of lemon juice as a vegetable seasoning, however....USDA's food specialists suggest that lemon juice and the fat used for vegetables be blended together for a seasoning that's different. It's particularly good with cabbage, spinach, beets, carrots and broccoli.

And if another recommendation is needed...the lemons now coming to market are of good quality, usually priced well below the ceiling.

So, pass the suggestion along to your listeners....."Don't Limit the Lemon".....especially when it's grown right here in the West, and currently needs a little more interest from consumers.

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS.....Peaches, cantaloups
 IN MODERATE SUPPLY.....Grapes (lower), oranges (ceiling), lemons, plums,
 watermelons, figs (lower) apples
 IN LIGHT SUPPLY.....Apricots, grapefruit, strawberries, blackberries, red
 raspberries, boysenberries (all high), avocados,
 bananas, crabapples, nectarines (higher)
 BEST VEGETABLE BUYS.....Cabbage (lower), Spanish onions, cucumbers, Bell
 peppers, eggplant
 IN MODERATE SUPPLY.....Potatoes, tomatoes, carrots, cauliflower, lima beans,
 celery, bunched vegetables, sweet potatoes (ceiling)
 IN LIGHT SUPPLY.....Snapbeans (slightly higher), peas (fairly high),
 Italian and summer squash, endive, romaine, asparagus,
 broccoli, brussels sprouts, mushrooms, garlic,
 parsnips, rhubarb, okra, rutabagas

San Francisco

BEST FRUIT BUYS.....Peaches, watermelons, Thompson seedless grapes,
 cantaloups
 IN MODERATE SUPPLY.....Gravenstein apples (ceiling and slightly lower)
 IN LIGHT SUPPLY.....
 BEST VEGETABLE BUYS.....Onions, cucumbers, eggplant
 IN MODERATE SUPPLY.....Cabbage, cauliflower, celery, corn, lettuce, Bell
 peppers, potatoes, tomatoes
 IN LIGHT SUPPLY.....

Portland

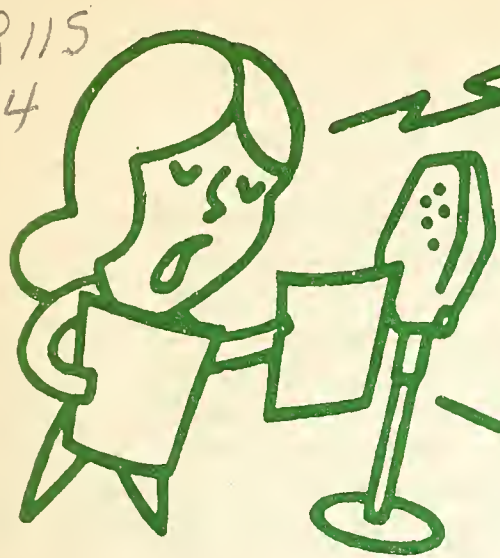
BEST FRUIT BUYS.....Cantaloups (lower), plums, prunes, peaches
 IN MODERATE SUPPLY.....Apricots, Bartlett pears
 IN LIGHT SUPPLY.....Watermelons
 BEST VEGETABLE BUYS.....Beans, corn, cucumbers, Bell peppers, garlic,
 cabbage, celery, eggplant, lettuce, tomatoes, summer
 squash (low-priced), onions
 IN MODERATE SUPPLY.....Bunched vegetables
 IN LIGHT SUPPLY.....Pumpkins, yams

Seattle

BEST FRUIT BUYS.....Cantaloups, watermelons, grapes
 IN MODERATE SUPPLY.....Apples
 IN LIGHT SUPPLY.....Peaches
 BEST VEGETABLE BUYS.....Tomatoes, Snapbeans
 IN MODERATE SUPPLY.....Potatoes, lettuce, cucumbers, Danish squash, cabbage,
 cauliflower
 IN LIGHT SUPPLY.....

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U. S. ARMY
PUBLIC AFFAIRS
SEP 3 1946



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

August 23, 1946

THE FACTS ABOUT FAO -- The place of this agency in world affairs will become more and more important. Here's a brief summary of what it's all about, in case you'd like to devote some broadcast time to food and agricultural problems on a world scale.....Page 2

WARNING THE HOME CANNERS -- We know you're anxious, as we are, to prevent any accidents or unnecessary waste during the 1946 home canning season. Keep reminding listeners about the extreme danger of oven-canning...it has already caused too many accidents and injuries.....Page 3

ANDERSON COMMENTS ON FOOD SITUATION -- The short supply list on farm products will be posted September 1st...and this will determine the course of price-control on food items.....Page 4

DO YOU WANT TO BUILD A HOUSE? -- The answer to that question is "Yes" for many people...and here are some good pointers for anyone who's planning to build or remodel.....Page 6

PACIFIC MARKET PANORAMA -- This week, peaches and melons are featured as "best buys" in all four principal markets...peaches for fresh consumption and more home-canning....cantaloupe for salads and desserts, as well as breakfast, a good source of that important and always-needed Vitamin C. Tomatoes and onions are also on the "best buy" list up and down the Coast.....Page 8

THE FACTS ABOUT FAO

Are you up-to-date on the FAO? Could you give a clear explanation of its background and aims? You doubtless know about the conference opening in Copenhagen on September 2nd...but do you know the purpose of this conference? Since the actions taken there and the programs that may be involved are likely to affect all of us, it's really important that everybody should have a good understanding of the Food and Agriculture Organization, and know what the aims of the conference are. Women broadcasters, with their large audiences of homemakers, are in a particularly good position to be of assistance in bringing about this understanding. Therefore, we're presenting here a bit of background on FAO and an outline of the conference aims, which we hope you'll find helpful.

What Is FAO?

The Food and Agriculture Organization is an international agency through which member countries (at present 42) work jointly to improve the farms, fisheries and forests of the world; the markets where the products of the farms, fisheries and forests are bought and sold; the trade in these products among nations; and the health and well-being of the people.

Where and When Was FAO Formed?

FAO grew out of the United Nations Conference on Food and Agriculture at Hot Springs, Virginia, in May, 1943. At this time, representatives from 41 countries agreed that world-wide action was necessary to raise health standards and improve agricultural production and income. FAO came into being officially at the Quebec conference in October, 1945, first of the new permanent United Nations Organizations. Congress, on July 31, 1945, authorized the President to accept membership in FAO for this country.

How Does FAO Function, and What Are Its Powers?

The policy-making body is composed of one representative from each member nation. Each nation has one vote in the conference, which meets at least once a year. FAO has no legislative or executive power. It may investigate problems, seek out the facts, make reports and recommendations, but not enforce or carry them out. The organization, operating on a budget of five million dollars a year for the first five years, has a small staff. This consists mainly of scientists and other experts in nutrition, agriculture, forestry, fisheries, economics, statistics, and education. The U.S. Department of Agriculture and other agencies have cooperated in many ways to help FAO get under way.

(Continued on next page)

What Is the Business of the Copenhagen Conference?

The following subjects will come up for study at the conference:

- 1-Proposals for a long-term international food program aimed at preventing both shortages and surpluses of food and other farm products.
- 2-A comprehensive world food survey, based on information from 70 countries.
- 3-A draft agreement covering relations between FAO and the United Nations.
- 4-The first annual report of the Director-General.
- 5-A development plan for forestry and forest products.

The discussions at the conference are of direct concern to food producers and consumers alike. For the farmer, there are possibilities of vast potential markets, in the two-thirds of the world's population now underfed. The businessman can see expanding production and markets. The housewife will benefit from improved food production and distribution. And for people of good will everywhere, the effort to free the world from the fear of want is part of the foundation on which they hope to build a permanent peace.

WARNING TO HOME CANNERS

While we're right in the middle of the home canning season, it seems a very good time to pass along to you a word of warning from the home canning experts of USDA regarding two methods of canning, occasionally used, which are not approved by the Bureau of Human Nutrition and Home Economics:

Oven Canning

This is dangerous in more ways than one. Even though the oven goes to 250 degrees F. or higher, food in the jars stays at about boiling point (212 degrees). For vegetables, that's not hot enough to make bacteria harmless.

Also, oven canning has caused serious accidents to persons and property. When jars seal during processing, steam builds up inside the jars and they may explode. The oven door may fly off...glass may fly out...you may be hit and seriously hurt by the flying pieces....and your kitchen wrecked.

Open-Kettle Canning

This is wasteful for fruits and tomatoes. When canned this way, food is cooked in an ordinary kettle, then packed into hot jars and sealed. Bacteria can get into jars when food is transferred from kettle to jar, and cause the food to spoil.

For vegetables, open-kettle canning is dangerous. They never become hot enough to destroy the bacteria. Use this method only for preserves, pickles, and other foods with enough sugar or vinegar to help keep them from spoiling.

APPLE PROSPECTUS

The nation's apple crop is going to be about 60 percent greater this year than last year's small production. About 112 million bushels are now forecast. While this is not an unusually large crop, supplies will be liberal for two seasons. Army buying is reduced, and our exports will not be as great as before the war, when apple crops were substantially larger.

Apples are the oldest known fruit...their cultivation beginning before recorded history. And certainly apples are the most widely grown fruit in this country. Every state in the Union, except Florida, produces them. Washington State ranks first in commercial production, it furnishes almost one-third of the entire United States crop. The Western States, including Washington, provide nearly 40 percent of the crop. Virginia is next to Washington State in production. Virginia and the other South Atlantic States contribute about 20 percent of the total. The North Atlantic States...New York and Pennsylvania leading in that group..... provide about 25 percent of our annual apple crop. From the Central States....Michigan leading, with Ohio, Illinois, Indiana and Missouri next in order...we get about 15 percent of the crop.

We're nearing the end of the harvest of summer apples, which have been on the market in liberal volume since July. September begins the harvest of fall apples, including Jonathan and Grimes Golden. October will be the peak harvesting month for the later storage apples. That's when we start getting such varieties as Delicious, Winesap, Stayman, McIntosh, Baldwin and Northern Spy.

All this will be good news to apple-lovers, and will serve as a suggestion that you begin looking up some of your favorite apple recipes to pass along to your listeners.

ANDERSON COMMENTS ON FOOD SITUATION

You'll doubtless be interested in comments on the food situation by Secretary of Agriculture Anderson at a recent press conference. He stated that the first list of agricultural commodities that are in short supply will be posted on September 1st. As you know, under the new law, when the Department of Agriculture posts items in short supply on this list, they are to be placed under price control. All agricultural commodities not appearing there must be decontrolled. A revision of this list of items in short supply will be made each month by USDA.

Grain Restrictions

As for the possible early lifting of controls on the use of grain, the Secretary said that the Department of Agriculture will consider and is now considering modifications of these controls. He cautioned, however, that action may not come quickly.

(Continued on next page)

When asked about our grain exports for 1946, Mr. Anderson stated that our domestic supply apparently will enable us to export 250 million bushels of wheat without difficulty. He added that while we have no commitment for any specific quantity this year, we'll be in a position to ship more wheat if the countries that are short need it and if transportation is available.

Black Markets

When asked about black markets, his comment was that those people who've been in the Black Market business may hope for their return, but that OPA and other government agencies will use renewed and stronger efforts for control.

ON THE WORLD FOOD SCENE

You've probably wondered about the copra agreements into which the United States has recently entered, with both the Philippines and the Netherlands Indies. Do these agreements mean more fats and oils for U.S. consumers? For the present, the copra this country receives under these agreements will go to help out the world shortage. However, it's certainly inevitable that in another six months, there should be some relief for U.S. consumers.

Under these agreements the exportable surplus of copra and coconut oil in these countries will be sold to the U.S. Commodity Credit Corporation, its designees or to other claimants with International Emergency Food Council allocations for the year beginning September 1, 1946. Through the Netherlands Indies agreement, it's expected that a minimum of 300,000 long tons of copra will be made available to the world oil supply during the next twelve months. Production has been increasing steadily in the Philippines since January, and in July 60,000 tons of copra and coconut oil were shipped from the Philippines.

Latest report from Europe is for a 1946 wheat harvest considerably larger than last year's reduced crop. Largest gains are in the Mediterranean area and parts of western Europe. However in central and eastern Europe, conditions have been the least favorable, due to inadequate rainfall in the spring and early summer.

Meanwhile, the United States has programmed its September exports of grain and grain products for direct human consumption. The USDA tells us that it will be able to ship out 1,057,000 long tons...mostly wheat. 224,000 tons will go to India to help meet the food crisis expected there in October and November, just before India's 1946 rice harvest gets to market. The shipment to India will be the largest monthly shipment to a single country during the present world food emergency.

SO YOU WANT TO BUILD A HOUSE

These are the days when many people are thinking seriously about building a home, or considering the possibilities of remodeling. Even though shortages of building material and labor are holding things up, they're going ahead, planning what they'll do eventually, figuring that there's bound to be a time when those plans can become reality.

Several important factors must be considered in any such plans.... the cost....the value to the family....planning the location and interior layout....when to do the work, etc. In all probability, many of your listeners will be interested in hearing a few suggestions from economists of USDA's Extension Service regarding these problems. These were presented by an extension speaker at the recent annual meeting of the Farm Women's Council in West Virginia.

It may seem elementary to point out that a careful advance estimate of all costs should be made. The fact remains, though, that many people who've built a house, or done some remodeling, have been unhappily surprised at the final total cost. It's well to ask advice from neighbors who've had such work done recently, and, of course, lumber dealers and contractors can help in reaching a fair estimate. Just to cover unforeseen changes and developments, it's a good idea to add a small percentage to the final estimate reached.

Estimate Your Income

As to the amount any family should invest in building, this naturally varies with individual groups. The economists suggest that an estimate be made of what the net income is likely to be during the next several years...possibly from 7 to 10 years. An approximate figure can be reached by estimating the total income, deducting from it the expected expenses, and adding the savings on hand. Incidentally, allowance should be made for the necessary increase in the cost of insurance and taxes which will result from the building contemplated.

Another important question to be decided is this: will the money invested in a new or better home contribute more to the welfare and happiness of the family than if it were spent in some other way? Such items as clothing, a new car, household equipment, education, travel and entertainment should be balanced against the building program.

When it's a farm building that's under consideration, the factor of a possible increase in the family income resulting from this construction also should be taken into consideration. If you have a home that doesn't satisfy you, but find that building costs are completely beyond your financial possibilities, you'll do well to give serious consideration to renovating or remodeling. In this way you can, perhaps, bridge the gap between what you have and what you want.

(Continued on next page)

Plan Location Carefully

And this brings up the matter of location and arrangement. For the farm family, great care should be exercised in planning the location and arrangement of any new building, with the idea of making it possible to accomplish more work in a given period of time. In any home, of course, careful planning is necessary, to insure a comfortable and convenient place to live, according to the needs of the individual family. Too few builders consider that when a new home is built or an old one renovated, the result should make life more interesting and work simpler.

The matter of financing new building is doubtless the first problem considered by any family....there's no possibility that this will be overlooked. Therefore, in this discussion, the manner and methods of financing will not be covered. However, the question of whether to build at present high prices, or wait for building costs to come down, is one that deeply concerns many people. USDA's economists point out that an important part of the question is whether you can build without undertaking an unmanageable debt. The probable future of family income or ability to pay out of savings is as important as the probable future of building costs. If you assume continued high cost of building, for some time to come, the family must decide whether they're prepared to wait, perhaps for a few years, or whether it will be a wiser policy to proceed with building plans as materials become available.

CORN COMMENT

Here are some hints from the home economists of USDA's Bureau of Human Nutrition and Home Economics about different ways of preserving corn for wintertime enjoyment. Now that home gardens are yielding sweet corn for the family dinner table, it's a good idea to put up a few jars of corn relish. The golden corn, combined with the bright red and green peppers, make this a colorful mealtime treat, as well as one that's full of flavor. Remember that the corn you choose for this, or any other method of preservation, should be at the peak of excellence for good eating. And it should be prepared as quickly as possible after picking, before the sugar turns to starch.

Frozen corn is a great treat with cold weather meals, and whole-kernel corn has proved most successful for freezing. Corn frozen on the cob is sometimes disappointing, because it does not have the flavor of fresh corn on the cob. Also, it takes up much more freezer space. To help in cutting kernels from the corncob, here's a worthwhile household hint. Drive a nail through the cutting board, upward at a slight angle. Then force the ear of corn onto the nail, which will hold it firmly in an upright position, so that the kernels can be sliced off easily with a sharp knife. When it comes to canning corn at home, the home economists emphasize the importance of using a steam pressure canner. A high degree of heat is required to can corn and other low-acid foods safely, and only a pressure canner assures this.

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS..... Peaches (several varieties) freestones and clings, cantaloups (lower in price), melons, Cranshaws, Honeydews and Casabas (lower), Bartlett Pears (lower)

IN MODERATE SUPPLY..... Plums (several varieties) (lower), grapes, seedless, Red Malaga, Ribier and Lady fingers (lower), oranges (ceiling), lemons (slightly lower), Persian melons, watermelons (lower), nectarines, avocados (high)

IN LIGHT SUPPLY..... Berries (higher), figs (higher), bananas (ceiling), grapefruit (ceiling), limes (high)

BEST VEGETABLE BUYS..... Lettuce (low in price), tomatoes (wide range in price), Bell peppers (low), eggplant (low priced), Spanish onions, cucumbers

IN MODERATE SUPPLY..... Beans, snap and lima (slightly higher), celery and cauliflower (slightly lower), carrots and bunched vegetables, cabbage (higher), potatoes (White Rose, Russets and Burbanks), sweetpotatoes

IN LIGHT SUPPLY Asparagus, squash

San Francisco

BEST FRUIT BUYS..... Peaches, freestone and clingstones (lower), plums, pears (lower), watermelons (lower), Persian melons (lower)

IN MODERATE SUPPLY..... Grapes, apples (below ceilings), melons, Cranshaw and cantaloups

IN LIGHT SUPPLY Figs, limes, bananas, berries, nectarines, pineapples, avocados

BEST VEGETABLE BUYS..... Tomatoes (lower), onions, potatoes (white and Russets)

IN MODERATE SUPPLY..... Corn, squash, peas, cucumbers, cabbage, cauliflower, beans (snap and lima), carrots, celery

IN LIGHT SUPPLY..... Artichokes, broccoli, spinach

Portland

BEST FRUIT BUYS..... Peaches (lower), plums, cantaloups

IN MODERATE SUPPLY..... Apples, pears, grapes (lower)

IN LIGHT SUPPLY..... Bananas, oranges, lemons, grapefruit, figs

BEST VEGETABLE BUYS..... Onions (lower), potatoes (higher), squash, beans, tomatoes, corn

IN MODERATE SUPPLY..... Celery, cauliflower, peas

IN LIGHT SUPPLY..... Lettuce, peppers

Seattle

BEST FRUIT BUYS..... Cantaloups (lower), peaches (lower), plums

IN MODERATE SUPPLY..... Grapes, apples, berries, oranges, melons (honeydews and Casabas)

IN LIGHT SUPPLY..... Apricots, avocados, bananas, grapefruit

BEST VEGETABLE BUYS.... Cucumbers, onions, potatoes, green corn (lower), tomatoes (lower), beans

IN MODERATE SUPPLY Cauliflower, cabbage, celery, eggplant

IN LIGHT SUPPLY Lettuce, green onions, spinach

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Radio Round-up

A weekly service for Directors of
Women's Radio Programs

August 30, 1946

FALL FLOURS -- Grain restrictions have been somewhat eased, in view of our billion bushel crop....the 80% extraction rate for wheat flour will be a thing of the past after September 1.

SLIM PICKIN'S ON FATS -- The fats and oils crisis isn't over yet....there won't be any material increase in domestic supplies for the next 12 months...such facts as these call for a more active program of fat salvage among homemakers.

APPLE ALCHEMY -- Imagine it, there is an "essence of apple"...and this new development in food science is fascinating to hear about. It makes a nice feature during a broadcast in which you might be mentioning the current apple supply...which, by the way, is getting better as the days become longer.

OPERATION "SCHOOL LUNCH" -- Everything's proceeding according to Hoyle, as the 48 states and our territories "sign, seal and deliver" their agreements with the USDA under the new school lunch Act.

THE BLESSING OF THE FLEET -- Here's a very nice story about this ceremony in a fishing port of Louisiana, Morgan City....famous for its jumbo shrimp.

PACIFIC MARKET PANORAMA -- Close check on best fruit and vegetable buys proves good news to home-canners who are settling down to their schedule for canning pickles and relishes. Tomatoes, cucumbers and onions are right up there at the top of the supply list.

U. S. Department of Agriculture

Room 609
821 Market Street
San Francisco, Calif.

FALL FLOURS

The 80 percent extraction rate for wheat flour, which became effective March 1 to help stretch wheat supplies for domestic use and export, will be terminated September 1. Other restrictions on our wheat supplies have been modified and more grain can be exported, in light of the billion-bushel 1946 crop and other developments.

Though the familiar types of flour won't be on the market right away, millers are at liberty to make any type of flour they want and have a demand for after September 1. You'll see again the choice high patent cake flour, the 65 to 68 percent patent flour from soft wheat, used for cakes, biscuits and hot breads, and the 72 percent extraction flour from hard wheat customarily used by bakers. While mills do not have much of the emergency flour on hand...(they usually make flour according to brand specifications and standards and according to the volume ordered) ...grocers, wholesalers, jobbers and bakers do have emergency flour on hand.

The record wheat crop this year does not mean that all restrictions can be removed. Limitations on the quantity of flour which may be produced for domestic distribution, and restrictions on the use of wheat for other food and non-food purposes, are being continued. These will help to assure supplies for export and a reasonable reserve for carry-over into the 1947-48 year. For example, millers may produce only 85 percent of the flour they manufactured for domestic use on a monthly average in 1945. Similar restrictions apply to cereal manufacturers, who may process only 85 percent of the wheat they used for domestic consumption in 1945.

SLIM PICKIN'S ON FATS

As you've doubtless heard, the outlook on the fats and oils situation isn't a very bright one. You'll be doing your listeners a service if you continue to give them all possible fat saving suggestions. The story "Facts About Fats" in Radio Round-Up, March 8, contains a number of hints you may like to pass along. If you've already used these in your program, it will do no harm to repeat them, as the facts of the situation indicate there won't be any material increase in domestic supplies for the next 12 months.

Rendering fat: Some of the newer homemakers in your audience may not know about rendering fat for use in cooking, so here's the method suggested by USDA's cooking experts. Trim the fat from either cooked or uncooked meat, cut it into small pieces, or put it through the meat grinder. Then melt it in a double boiler, or in a pan set over hot water. Strain it through a cloth into a can or jar, and store it in a cold place. The bits of crisp fat that are left over...cracklings, as they're called....are delicious mixed into muffin or biscuit batter before baking.

(Continued on next page)

Keep Rendered Fat Cold: It really is important to keep this rendered fat cold. The same applies to any meat drippings saved for use in cooking. This fat will spoil more quickly than the commercial shortenings, and it should not be allowed to stand around the hot kitchen in an open can, as is sometimes done. Even waste fat which is being saved to turn into the butcher for salvage should be kept cold, as this helps to preserve the glycerine content. Which brings along the reminder...

Fat Salvage is Very Important: Tell your listeners to continue turning in every bit of waste fat to the butcher. If it weren't for the quantities already saved by American homemakers, the soap shortage might be worse than it is. Soap production and fat salvage are closely tied up, and will be until the countries from which we formerly got large supplies of fats and oils are back on a prewar basis.

APPLE ALCHEMY

Have you heard what's happened to apples? The fresh apple flavor that used to disappear in vapor when apple juice was heated is now being captured, and scientists have found a way of turning it into an essence that can be used commercially. It's valuable for flavoring candy, beverages, sherbets, ices and fruit jellies.

This came about when the scientists of USDA's Eastern Regional Research Laboratory in Philadelphia started hunting for a way to use off-grade apples, and also the skins and cores of apples left at processing plants. One product of this research was apple syrup. As you probably know, this was used by some tobacco manufacturers during the war in place of glycerine.

Catching the Apple Essence

The process of making the apple essence includes catching the vapor from the manufacture of apple syrup and apple juice, breaking it down and condensing the flavor. One gallon of the essence contains the volatile flavoring constituents of 100 to 200 gallons of juice. This essence can be blended with a good grade of commercial apple-juice concentrate, to give a full-flavor concentrate. This needs only the addition of water to make a beverage with the taste and smell of fresh apple cider.

The flavor recovery process also has been used successfully on juices of Concord grapes, black raspberries, currants and strawberries, and it's believed possible to apply it to other fruit juices. This new process seems likely to make possible production of jellies, jams, preserves and bottled beverages which will have an improved true fruit flavor...at a very slight increase in cost.

OPERATION "SCHOOL LUNCH"

Any moment now, autumn will be here. Which is another way of saying that school bells will be ringing and school children will be saying adios to season in the sun, and how-do-you-do to books and blackboards.

This year there is a new wrinkle to going back to school. While the kids were dunking in swimming holes, and picking black-eyed susans, the 79th Congress passed a law saying that our school children are entitled to adequate and nutritious food. And having said so, it went further, and declared that it will be the policy of Congress to see that they get it.

Don't misunderstand. There's nothing new about school lunches. They've been on the statute books before...since 1935, as a matter of fact. But it's been a yearly affair...something that came up before Congress every fiscal year. Now it's permanent legislation. Congress doubtless figured when it passed the School Lunch Act that any child who can get one-third of his daily nutritional requirements at the school lunch meal has a fair check for good health and good citizenship.

States Signing Agreements

The Department of Agriculture got to work immediately after the Act became law on June 4, prepared a uniform agreement, and sent it to all the States for signature. So far, 35 States and Hawaii have signed the agreement. Most of these agreements have been made with the State Departments of Education. When this was not possible, the agreement was between the Department of Agriculture and the State Department of Public Welfare, or some other State agency designated by the governor.

In addition to these 35 signed agreements with States, plus Hawaii, other agreements are being reviewed by the USDA to determine whether they conform with the "National School Lunch Act." It's up to the Department of Agriculture to screen each agreement carefully to see that it jibes with the law.

How Pamphlets Tell Story

The Department of Agriculture has prepared a new leaflet telling how the school lunch program operates. Copies are available upon request from the Department of Agriculture's Production and Marketing Administration. It's numbered PA-19, with an August release date.

Another publication to be available soon is a pamphlet containing a batch of new recipes for school lunch menus. This will be ready by the end of September, according to the Bureau of Human Nutrition and Home Economics, responsible for putting it together.

PICKING A MELON

If you happen to be telling your listeners that several members of the muskmelon family are now in good supply in local markets, you might also pass along these suggestions on how to pick a good melon. And add a caution note to the effect that squeezing or poking is definitely not good grocery store etiquette...besides, it spoils the fruit for the next customer.

On cantaloup, examine the skin under the netting of the rind. (Netting, you know is the term applied to those lace-like formations on the rind of a light gray-green color). A good ripe cantaloup has a slight golden color hidden under the netting. Weight in the hand is another thing. The heaviest ones are the ripest...a ripe melon gives the impression of being "heavy for its size." The stem end should have a smooth even scar, with no stem attached.

Honeyball and honeydew melons are not cantaloups, as some people believe. Honeyballs have only slightly netted rinds, and the skin is light yellow when it's ripe. Honeydews have smooth skins, pale green in color. Both are picked while still growing, so usually their stems are attached.

SUGAR STAMP #49 EXTENDED

OPA announces that spare stamp #49, for five pounds of sugar for household use, due to expire on August 31st, has been extended for 30 days. It will be valid through September 30th. This will give those who haven't been able to use this stamp a further chance to get the five pounds of sugar which it covers. In the meantime, spare stamp #51, also good for five pounds of sugar, becomes valid on September 1st, and will be usable through December 31st.

EGG AND POULTRY PICTURE

Here's the most recent information on poultry and eggs, released just last week by USDA's Bureau of Agricultural Economics. It appears that egg supplies for the fall months will be almost as large as during the summer, and at least as large as last year. Egg production for the rest of this year will be from 6 percent to 9 percent below last year, but we have on hand record cold storage stocks of shell and frozen eggs.

Supplies of chicken for the next few months will be slightly smaller than last year. Fewer chickens will be produced, but there's been a sharp reduction in the quantity taken by the Army, so civilian supplies will not be seriously affected. It's estimated each of us will have about two pounds less than the 25.3 pounds of chicken per person which we ate in 1945.

When it comes to turkey, each of us will have at least as much as we had last year. Here again, production has been cut, but there are large cold storage stocks on hand. The estimate is for approximately the same consumption as last year's record of 4.3 pounds of turkey per person.

THE BLESSING OF THE FLEET

A colorful and interesting ceremony known as "The Blessing of the Fleet" takes place on Sunday, September 1st, at Morgan City, Louisiana. This started as a small observance in 1935, but has grown into a nationally-known event. Its purpose is to ask the blessing of heaven on the endeavors of the fishing fleet, and divine protection against the dangers of the sea.

This custom is believed to have had its origin in ancient times, when human sacrifices were made at the launchings of new craft, in order to appease the devils of the unknown sea. It became an essentially religious ceremony eventually, however, and since early Christian times there has been a blessing of the boats in various fishing communities, at the beginning of each new season. Many Louisiana fishermen are descendants of the early Bretons who came to the fishing banks of the new world. It's only natural that in following their trade, they should follow their customs as well.

An All-Day Celebration

In Morgan City and the neighboring Berwick Bay communities, the boats of the fishing fleet will line up along the wharves on the morning of September 1st. At 11 o'clock, the priest and altar boys of Sacred Heart Church will circle the Bay on a trawler, and the blessing will be invoked on the boats, individually and collectively. A water parade of decorated trawlers will follow, and then there will be many festivities ...games, dancing, dinners. Late in the evening, the coronation ball will take place, at which the King and Queen of the celebration will be crowned. A record number of visitors is expected this year, including state officials and many other dignitaries.

The Port of Shrimps

Morgan City has been chosen as the center of "The Blessing of the Fleet" ceremony because of its importance as a shipping port for fish... shrimp in particular. In 1945, over 9 1/2 million pounds of headless shrimp were shipped from this port, and in addition very large quantities of fresh and salt water fish, crabs, turtles, frogs and oysters. The jumbo shrimp, for which Morgan City is famous, run on the average from 15 to 20 to the pound, with occasionally a few that average from 9 to 15 to the pound. It's reported that a few months ago a trawler fishing far out in the Gulf brought in a catch of Brazilian jumbos weighing four or five to the pound...a size which would certainly provide a super-shrimp cocktail!!!

OUR FISH FUTURE

As a postscript to the preceding story, you may like to tell your listeners that there's plenty of both fresh and frozen fish to go around....127 million pounds of frozen fish and shellfish were reported in cold storage on August 1st. This compares with a little more than 79 1/2 million pounds a year ago, and indicates a remarkable production record during the last few months.

Studies show that people have been eating far more frozen fish this year than in prewar years, and the trend seems to be continuing. This is because of better consumer acceptance of all frozen foods, continued short supplies of meat and poultry, and improved production and marketing techniques in the frozen field.

CALL FOR CONTINUED CONSERVATION

You're probably hearing questions these days about the world food situation...queries as to how serious famine conditions are, and how much longer there will be calls on the United States for relief. In a recent radio broadcast, Secretary of Agriculture Anderson said that the world is still short of food, and that while we have shipped large quantities of food overseas for famine relief, our task is not yet finished.

Mr. Anderson points out that the government is still restricting the use of grains and fats and oils, and that everyone is asked to prevent the waste of food, to salvage used fats, and to can all available vegetables and fruits that are not used fresh. He admitted that it is not possible at this time to see definitely just what our job will be, or the extent of the world food shortage for the coming winter. He mentioned also the uncertainty regarding the agency which will take over the relief job that UNRRA has been doing, when that agency goes out of existence.

In spite of the questions we face about the future of food relief, the Secretary said that we can be sure of one thing: our food supply program is still a going concern, and the American farmer is still on the battle front.

In this connection, you'll note that although Mr. Anderson found it possible to remove some grain restrictions...notably the 80-percent wheat extraction order...he raised the country's grain export goal. He announced that the "target" has been changed from 250 million bushels of wheat and flour alone, to a probable total of 400 million bushels of all grains and grain products.

It's well to remember that the easing of restrictions doesn't forecast solution of the world food problem. It simply means that the government considers it safe to remove some of the emergency measures adopted when it was extremely difficult to get food for relief shipments.

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS Peaches (lower), pears (lower), grapes (lower),
 IN MODERATE SUPPLY Cantaloups (higher), plums, Casaba and Cranshaw
 melons, watermelons (higher), oranges
 IN LIGHT SUPPLY Bananas, berries
 BEST VEGETABLE BUYS..... Onions, tomatoes, potatoes, cucumbers, Bell peppers,
 eggplant
 IN MODERATE SUPPLY Lettuce, corn, peas, cauliflower, celery, squash,
 bunched vegetables, cabbage
 IN LIGHT SUPPLY Asparagus, greens

San Francisco

BEST FRUIT BUYS Nectarines, prunes (lower), watermelons, pears
 IN MODERATE SUPPLY Peaches (higher), apples, grapes, Persian and
 Honeydew melons
 IN LIGHT SUPPLY Cantaloups, avocados, blackberries, figs
 BEST VEGETABLE BUYS Onions (low), celery (lower), eggplant, peppers (low),
 tomatoes (lower)
 IN MODERATE SUPPLY Cabbage, cauliflower, lettuce, cucumbers (higher),
 beans, corn, carrots, squash
 IN LIGHT SUPPLY Artichokes, broccoli, rhubarb

Portland

BEST FRUIT BUYS Apples, plums and fresh Italian prunes, pears,
 peaches, crabapples, cantaloups
 IN MODERATE SUPPLY Grapes (high), watermelons
 IN LIGHT SUPPLY Avocados, bananas, berries, apricots
 BEST VEGETABLE BUYS Onions, beans, potatoes, squash, tomatoes,
 bunched vegetables, cucumbers
 IN MODERATE SUPPLY Cabbage, cauliflower, celery, green corn, lettuce
 IN LIGHT SUPPLY Green onions, spinach

Seattle

BEST FRUIT BUYS Peaches, pears, fresh Italian prunes (lower), plums
 IN MODERATE SUPPLY Grapes, apples, cantaloups, watermelons (lower)
 IN LIGHT SUPPLY Avocados, citrus fruits
 BEST VEGETABLE BUYS Green beans (lower), dry onions, potatoes (Russets),
 tomatoes, parsnips, cucumbers
 IN MODERATE SUPPLY Green corn (higher), lettuce (lower), cauliflower,
 squash (lower), celery
 IN LIGHT SUPPLY Green onions

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Radio Round-up

A weekly service for Directors of
Women's Radio Programs

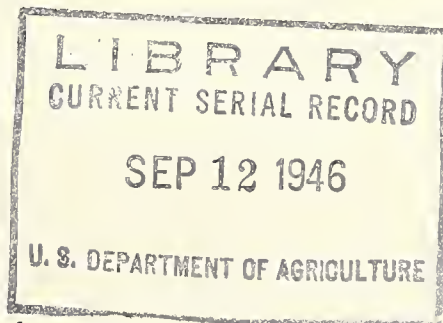
September 6, 1946

THE FAMINE EMERGENCY COMMITTEE STANDS BY --- A breathing spell in activities has been announced, but Committee Chairman Chester Davis suggests we need to take a fresh look at the food problems that may develop so we'll be prepared to meet whatever responsibilities come our way. And from the office of the Secretary of Agriculture there's word that great hunger still exists and we can't take a breather on saving food.....Page 2

AN AUTUMN EDITION --- That's what this issue might be called, for it centers attention on **THE HORN OF PLENTY IN FALL COLORS** (page 2).....**AUTUMN APPLE APPEAL** (page 3).....**REDSKINS VS SLIPSKINS** (page 4).....**A PLUM IS A PLUM IS A PRUNE** (page 5).....**SWEET POTATO TIME** (page 5).....and **PACIFIC MARKET PANORAMA** (page 8).

KEEP CANNING --- We're urged to get the triple benefit of the bounty of food now being harvested in America through continued home and community food preservation.....Page 6

PERFORMANCE-PLUS --- Two western examples of community food preservation...at Simms, Montana, and Garden Home, Oregon...indicate how people can save money by saving food.....Page 6-7



U. S. Department of Agriculture

Room 609,
821 Market Street,
San Francisco, Calif.

THE FAMINE EMERGENCY COMMITTEE STANDS BY

You've doubtless seen the announcement by Chester Davis, Chairman of the President's Famine Emergency Committee, announcing a breathing spell in committee activities, and asking that local committees be maintained in a stand-by position. Mr. Davis expressed his thanks to the citizens of all communities for their help in making the record-breaking shipments of food to famine areas. He said that during this period, while new crops are being harvested, we need to take a fresh look at the problems which may develop ahead and be prepared to meet them.

No Breather on Saving Food

Coupled with Mr. Davis' announcement came on from Acting Secretary of Agriculture Charles F. Brannan, asking the State Emergency Food Program managers to be prepared for another food conservation campaign next winter, if this becomes necessary. Mr. Brannan pointed out that great hunger still exists in many parts of the world, and that this country must be prepared to do its full share in the months to come. He pointed out that, while active campaigns for reduction in use of certain foods may be suspended, there should be no breathing spell in such related efforts as re-use and salvage of fats, making full use of seasonally abundant foods, avoidance of waste, and the production and preservation of food.

HORN OF PLENTY IN FALL COLORS

Pouring out of the West's horn of plenty this first month of the Fall are the fruits that always usher in this third season of the year with mellow colors and refreshing flavors.

The homemaker who sadly watches her summer flowers bloom their last, gets a lift from the bowl of purple green and red grapes, draped over pears, pears and plums, with a few lemons for that touch of bright yellow. Desiring her house to reflect the after-harvest look that starts in world out-of-doors with the turning of the leaves, she goes out in her Victory garden and cuts down some stalks of corn that have dried in the sun just enough to lose most of their greenness. These she places in a large copper or brass jardiniere, in a corner of the living room where the light is just right and the colors of the corn stalks will blend with her other furnishings.

And her family gets a lift from the zestful, refreshing flavor of the autumn fruit harvest....salads and desserts take on new colors and flavors. And new colors are added to the jars of home-preserved fruits, with the flavors to come next winter when these foods would still be a memory, if it weren't for those jars in the pantry.

AUTUMN APPLE APPEAL

As you've doubtless noticed in your markets....and from our PACIFIC MARKET PANORAMA....the apples are a-rollin' in, to give variety to autumn meals. (See Radio Round-Up, August 23, "Apple Prospectus"). There are many ways to bring apples into the menu, and here are some suggestions from USDA's Home Economists which you may find helpful.

Applesauce is one of the most important and most popular forms taken by the apples. And by the way, since we're going easy on sugar, it's a good idea to taste the applesauce as you're adding the sweetening. You'll find some varieties need very little. And remember...applesauce can be preserved either sweetened or unsweetened, by packing it boiling hot into hot containers, and processing the jars for 10 minutes at 212 degrees in a boiling water bath.

There are a couple of delicious scalloped dishes involving apples.... apples with sweetpotatoes, and apples with cabbage. Then, there's a combination many people like...fried apples with onions or carrots. Fried apples with bacon or salt pork is a classic favorite...a little of the fat from the meat is used for cooking the apples, of course.

In Salad, Main Dish or Dessert

Apples added to the stuffing for a pork shoulder or a roast duck give a tart and interesting flavor. And apples are a flavorful addition to muffins or griddle cakes too. Place a slice of apple on top of the batter after you've poured it into the muffin cups, and sprinkle with a bit of sugar and cinnamon. As for the griddle cakes, just add two cups of finely chopped apples to the standard batter and bake in the usual fashion.

Of course, it isn't necessary to cook apples in order to fit them into your meal plans. Waldorf salad is always popular...and you might try it with hickory nuts, pecans, boiled chestnuts or blanched almonds, for a change. Diced apples and finely shredded cabbage in equal proportions make another salad that's just right for the crisp fall days. And when you're preparing a fruit cup, mix in some diced apples with the red skin left on, for a touch of color as well as flavor and crispness.

Apple pie is sure to come into this apple picture...and for reasons of fat-conservation, you'll want to suggest the open-face or deep-dish variety, requiring only one crust. If it's the latter, with a small piece of pastry on the top, tell your listeners to try grating a bit of American cheese over the top...then tuck it into the oven until the cheese melts. This provides an extra-special dessert that will top off any meal in fine style.

REDSKINS VS SLIPSKINS

The grape season is in full swing...with European types pouring in from California, and Concord types fruiting in the East.

The biggest portion of California shipments for table use include the Thompson seedless, the Tokay, and the Emperor. Up to now, the Thompson has been king. This is the green or white seedless type, an all-purpose grape...good for raisins, shipping East and for making high proof alcohol. Fifteen or twenty years ago, the Thompson was considered too little for shipping. But along came girdling of the vines, which means cutting a bit of the bark all the way round, and then snapping off better than half of the grape clusters. A girdled vine after thinning, yields a big Thompson seedless, almost twice as big as the little green grape that was the usual Thompson.

The Tokay Season Is On

Starting next week, the Tokay, a large red grape, will be coming out of California straight through September and far into October. On the heels of the Tokays are the Emperors, a dark red affair, almost entirely a table grape. A few will appear the first part of October, with heavy movement later in the month, continuing through November. The Emperors are storage grapes. This means that quite a lot of them will be placed in cold storage for use in December, January, February, and a few in March.

One more fact before we leave the vineyards of California. These European varieties, or Vinifera as they are called, grow in large, tight bunches...an invitation to mold if the atmosphere is at all moist..... as it is in transit. To offset this development, the box linings in which the grapes are shipped are treated with a white powder called sodium bisulphite. En route, this powder turns into sulphur dioxide, a gas that prevents this moldy growth. And so the California grapes come through...unscathed by fungus formation.

California the Nation's Vineyard.

California, of course, supplies a major share of the market. Total United States production indicated for August 1, 1946: 2,820,700 tons. Of this tonnage, California claims 2,606,000, about four-fifths of which are processed into raisins and wine in California.

The Eastern varieties are of the slipskin kind, have a fine, tart taste, and are swell for jellies. New York leads the East in production, with Michigan number two, and Pennsylvania and Ohio neck and neck for position three. The East's leading commercial varieties are Concord, Niagara, Catawba, and Delaware. The Delawares and Niagaras mature about the same time as the ConCORDs, which means we'll be seeing them through September and October.

A PLUM IS A PLUM IS A PRUNE

On the plum front mid-September marks the end of the season for the California fresh market, and open sesame for Michigan and New York plums for eating out of hand and for canning. Bumper crops of these late summer plums coincide with the Department's call for continued efforts to preserve the bounty of our orchards...and so help the national and world food situation.

Washington and Oregon are just about through with their Italian prune shipments...ear-marked for the fresh market. And now Idaho is just getting into the swing, with this year's crop a little less than last year because of early frosts. These Italian prunes are large, dark, almost blue, and just right for canning and eating as is. Our Midwest housewives use large quantities for canning.

Incidentally, now that we've talked about plums and prunes in the same breath, there occurs the question: what is the difference between a plum and a prune? The simplest answer, and one that does not attempt all the angles, is that prune is a type of plum that can be dried. A plum is usually always eaten out of hand...except for the green gages, and damsons that are good for preserving. California grows a lot of prunes, and dries them. California grows most of the big, juicy, sweet plums which are exclusively for table use.

SWEET POTATO TIME

Though sweet potato production is a bit lower than last year, you'll see plenty of this vitamin A vegetable during the rest of 1946. Supplies are estimated at an average of 19 pounds per person, compared with 20 pounds in 1945. They're coming to market from practically all the commercial sweet potato producing areas. About five-sixths of the total sweet potato crop comes from the following states: Louisiana, Mississippi, Alabama, Tennessee, Texas, Georgia, North and South Carolina, Virginia and Maryland.

From a price viewpoint, the next two months is the time to buy sweet potatoes, because supplies are heavy. All those you see at this time are uncured...marketed as they come from the field...so they're fairly perishable, and should be used up immediately. Those sold after November 1st are usually cured by storing them in a warm humid place. This seals the vegetable and cuts down loss through decay. Properly cured "sweets" keep for months, retaining their natural flavor, goodness and nutritive value. Although white uncured sweet potatoes must be sold fairly soon after harvesting, they'll keep from two to three weeks in home storage.

As for nutritional value, that rich orange color means carotene, which can be turned into the valuable vitamin A. Sweet potatoes also contain vitamin C, some of the B vitamins and some iron and sugar. Their sugar and starch content make them an economical energy food...and they also rate high for flavor.

.....
KEEP CANNING

That's the message in simplified form, to American homemakers, from Paul C. Stark, Director of the National Garden Program. In Mr. Stark's words: "Even for those who don't have a farm or garden, now is the time to preserve or store food for winter use."

"Bumper crops of apples, peaches, plums and grapes are available, and market prices of nearly all fresh fruits and vegetables are lower than last year. Everyone who preserves some of this bounty will get triple benefit -- in lower food costs, a dependable home food supply, and the satisfaction of helping the national and world food situation."

In addition to the abundant crops being harvested by commercial vegetable and fruit growers, Mr. Stark points out that there are from 18 to 20 million home gardens also producing food for home use. Preserving this food in every possible way will help to release grain and other concentrated foods for export, and will build up a reserve against possible future needs.

.....
PERFORMANCE-PLUS AT CANNING CENTERS

There's performance-plus in community canning for both town and country folks. And here are two western examples --- Simms, Montana, serves rural families...while Garden Home, Oregon, takes care of both rural and urban folks.

In the small Montana community of Simms, boasting a population of about one hundred people, the community canning center operated 63 days last year, with a total output of 91,408 cans for the season...an average of 1,451 cans a day. Simms is in the Sun River irrigation project, about 30 miles west of Great Falls. Also in this area are a number of other small towns and rural schools who reap the benefits of the center.

Fruit By Car Lots

In addition to locally-grown vegetables, these people purchase a great deal of fruit in Washington and Oregon in car lots...this fruit is delivered to Simms and sold to the people there and in surrounding areas at cost. Most of it is preserved at the center. Thus there are some days when the center is on a 24-hour shift, several days at a stretch. Some of the fruit is purchased by schools in the area and canned at the center by local women's organizations for the school lunch program.

Montana ran up an enviable record in community food preservation last year, for a state that's usually thought of as a "dry land farming" area. In 1945, 24 community canning centers operated, with a total output of 358,472 cans.

Almost 5,000 families were served by those 24 centers. This year, four of the centers were unable to reopen. However, State PMA Director R.J. McKenna reports that even so, the popularity of this project is such that more people are availing themselves of the community canning facilities. Consequently, Mr. McKenna predicts that more produce than ever will be canned...an indication that the people of Montana are also "in there pitching" on the food conservation program.

At Garden Home, It's Incorporated!

The third season of canning at Garden Home near Portland, Oregon, finds the community canning center operating as a non-profit cooperative association, incorporated under the laws of the State of Oregon. This center, like the smaller one at Simms, Montana, is dedicated to serving people by ...(1) helping them can fruits, vegetables, meat and fish...(2) giving modern, up-to-date instruction on how to handle and prepare food products for processing at the cannery...(3) arranging for pooled orders of fruits, vegetables, meat and fish for people to buy for canning and home consumption.

Earlier this year, a community carnival was held to raise funds and netted over \$450. Efforts are being made to pay off the remaining costs of constructing the new cannery building last year. It is a modern tile and concrete building 40 ft. by 72 ft. with all the necessary equipment, and a separate fish canning room.

The 1946 season started at Garden Home with 500 members and a drive is on to increase membership to 1,000. The center opened the first of July, operating four days a week and will remain open until about the middle of October. It costs a fee of \$7 for the season, to be a member of the center and this single membership fee applies for one family or a person, entitling them to all services. A great deal of canning for the Garden Home School is done at the center by the Garden Home Parent-Teachers' Association.

Services For Patrons

Last year, the cannery's total output was 49,000 cans...their goal this season is 75,000. The busiest day this year resulted in the processing of 2,000 cans. Such items as peaches and apricots are purchased in ton lots from growers and resold to patrons, giving them the benefit of more reasonable prices and fresher produce. There's no special ruling about whether you buy your produce through the cannery manager, John Bioletti...who is a former GI mess sergeant, and has 15 years' experience in commercial canning behind him.....or use the center to can your own garden produce...but Manager Bioletti will arrange the wholesale buying of fruits, vegetables and fish for those who desire this service.

While patrons are encouraged to do their own canning, they can also arrange to have it done at the center for them. All facilities are furnished, but people must bring their own kettles, paring knives, aprons and of course, sugar.

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS.....Bartlett pears (for canning), Gravenstein apples (reasonable), Honeydew melons (reasonable)

IN MODERATE SUPPLY.....Plums, oranges (ceiling), nectarines, watermelons, grapes, lemons

IN LIGHT SUPPLY.....Italian prunes (from Northwest), peaches (higher), avocados (high), strawberries and raspberries (high), cantaloups (higher), cranshaw, casaba, and Persian melons figs (fairly high), grapefruit, Hawaiian pineapples (high)

BEST VEGETABLE BUYS.....Eggplant (low), Spanish onions (low), Bell peppers (low), celery

IN MODERATE SUPPLY.....Potatoes, tomatoes, lettuce (higher), cucumbers (higher), cabbage, cauliflower, bunched vegetables, sweet potatoes, carrots

IN LIGHT SUPPLY.....Corn (higher), green onions (higher), turnips (higher), snap beans (higher), Italian squash, asparagus (high), artichokes (high), okra (high), broccoli (high), mushrooms (high), Brussels sprouts, parsnips, rhubarb, garlic, romaine

San Francisco

BEST FRUIT BUYS.....Grapes, watermelons (low), Honeydew melons (low)

IN MODERATE SUPPLY.....Peaches (slightly higher), cantaloups, apples, pears, lemons (slightly lower)

IN LIGHT SUPPLY.....Grapefruit (higher on large sizes), avocados (high)

BEST VEGETABLE BUYS.....Celery (low), eggplant (lower), Bell peppers (lower), onions

IN MODERATE SUPPLY.....Cabbage, cauliflower, lettuce, potatoes, tomatoes, green corn (slightly lower)

IN LIGHT SUPPLY.....Snap beans (slightly higher), broccoli, Brussels sprouts

Portland

BEST FRUIT BUYS.....Peaches and pears (for canning), Casaba and Honeydew melons, Gravenstein apples

IN LIGHT SUPPLY.....Cantaloups, watermelons, Concord grapes

BEST VEGETABLE BUYS.....Corn (good for canning), cucumbers (low), sweet peppers, dry onions, Hubbard squash and pumpkin (lower), lettuce (lower)

IN MODERATE SUPPLY.....Tomatoes

Seattle

BEST FRUIT BUYS.....Peaches, pears, watermelons, cantaloups, grapes (lower)

IN LIGHT SUPPLY.....Grapes, Jonathan apples

BEST VEGETABLE BUYS.....Cauliflower, eggplant, topped carrots (all lower), local Hubbard and marble head squash (lower), local celery, local lettuce (lower), Spanish onions, yams

IN MODERATE SUPPLY.....Local green beans, cucumbers, potatoes, local green onion

IN LIGHT SUPPLY.....Green corn

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U. S. DEPARTMENT OF AGRICULTURE

Western Edition



Radio Round-up

A weekly service for Directors of
Women's Radio Programs

September 13, 1946

- ALL-TIME RECORD CROPS PREDICTED** --- Production records are still being broken...and USDA's Bureau of Agricultural Economics predicts an aggregate production of both food and feed grains that will be the largest in our history...all this as a result of a check-up on growing and harvesting conditions during August.....Page 2
- POTATO REVIEW AND PREVIEW** --- Too many spuds this year, so the USDA has announced goals to bring production for 1947 into line with civilian and military needs.....Page 2
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- BOG OFFERING** --- It's good news that we'll have more cranberries, but a short sugar supply still limits our use of this American favorite....however, these relish recipes are the stretching kind.....Page 5
- THERE'S MANY A SLIP...** --- These hints for buying slips are for wartime brides, but no doubt they'd be helpful to all your women listeners.....Page 6
- PACIFIC MARKET PANORAMA** --- Best buys in fruits and vegetables will give shoppers some guidance for both daily meal planning and their home canning schedule.....Page 8

U. S. Department of Agriculture
Radio Service

Address inquiries to:

Information Service -- Western Area
Production & Marketing Administration
U. S. Department of Agriculture
821 Market St., San Francisco, Calif.

ALL-TIME RECORD CROPS PREDICTED

The 1946 harvest prediction is for an all-time record, according to the report from USDA's Bureau of Agricultural Economics, released September 10.

The largest wheat crop in history is practically harvested. It will total 1 billion 167 million bushels...44 million bushels more than any other wheat crop ever produced in this country. The 1946 corn crop will still top all others, even though the estimated production has declined since August 1st. Feed grains also are expected to be well above average.

Pears Join The Record-Breakers

During August there was one addition to the list of record crops... pears. In this category are wheat, corn, tobacco, peaches, plums and truck crops. The near-record group includes oats, rice, potatoes, peanuts, grapes, cherries and sugarcane. Rating average or better are hay, soybeans, dry peas, prunes, apricots and sugar beets.

At the lower end of the scale are cotton and rye, both far below average...also sorghum grain, flaxseed, buckwheat, dry beans, sweet potatoes and pecans. Oil crops as a group are well below last year, with slightly lower prospects for soybeans and peanuts. There's been a slight improvement in flaxseed, but crop prospects are still relatively small.

Even though growing conditions have been unfavorable for certain late maturing crops in important areas, the over-all figure will be 2 percent above the previous peak in 1942.

POTATO REVIEW AND PREVIEW

If you've seen the latest newsreels, you remember witnessing many bushels of spuds being crushed for livestock feed or alcohol. Let's see why this happened and how the Department of Agriculture hopes to keep it from happening with the 1947 potato crop.

The goal for 1946 was 378 million bushels of potatoes. Because of over-planting in some high-yielding areas, and because nature was in a beamish mood, 445 million bushels were produced. And that is more potatoes than the country and the people who inhabit it know comfortably how to handle.

For 1947, the Department of Agriculture hopes to avoid any serious spud disorders by arranging acreage goals with individual farmers. Only farmers who plant within their acreage goal will be eligible for price-support under the Department's 1947 price-support program for potatoes. In this way, production more nearly will match needs...waste will be prevented...and an equitable distribution of acreage will be provided among established growers.

Just Too Many Spuds

Despite careful goaling for 1946, it is estimated that 1946 potato production exceeds requirements by about 60 to 70 million bushels. Now, no one will deny that potatoes are an admirable food...that they are a prime substitute for previous exportable grains...that they are No. 1 on anyone's plentiful list. But, sad to say, they are not on anybody's best-seller list these days. There are reasons for this.

For the past 45 or 50 years there has been a steady decline in the per capita consumption of spuds. Certain factors, principally the increase in population, have helped hold consumption at a more or less constant level. On the other hand, the whisper campaign about spuds being fattening has done a great deal of harm to potato popularity. Incidentally, on this score, the whispers aren't true. Potatoes are nearly 80 percent water...as wet as milk. Furthermore, a medium-sized spud (and you've heard this before) has the same caloric count as a big apple.

Another Jericho that potatoes have to hurdle is the introduction of new, fresh foods available the year round, plus, of course, increased purchasing ability. It seems only natural to assume that if you have an extra sixpence floating around in your market purse, you'll buy a mango or a tamarind or an alligator pear...rather than an extra sack of spuds.

Clipping Goal Wings

All of these facts add up to reason enough to clip our goal wings. In line with the expected abundance of cereals and other fruits and vegetables, the 1947 goal has been set as the ten-year average production for 1935-44, which is calculated to meet fully the requirements for civilian and military consumption.

Of the 2,631,000 total acreage goal for 1947...smallest total acreage for potatoes since 1893...383,000 acres are tabbed for the early commercials. This early commercial acreage is expected to yield 49 million bushels. Early commercial goals for 1946 were set at 52 million bushels, but were exceeded by 30 million bushels. These and other goal excesses made costly price-support operations necessary. Department officials hope to duck these heavy costs with the new goals that have been outlined. The national goal will be broken down by states on the basis of past performance and acreage planted. State goals will be announced early in October. County offices will establish acreage goals for individual producers.

FRESH FOR WINTER EATING

Here's timely advice for fall gardeners in Western States. If we're to have plenty of fresh vegetables for winter eating from our backyard gardens, it's the right time to get seeds in the ground....for winter lettuce, cabbage, carrots, cauliflower, beets, turnips, spinach, chard and winter peas.

POTATO HOT POT

The soup season's rolling around again...the time of year when nothing tastes better for luncheon or dinner than a hearty, hot soup. And speaking of potatoes, as we do elsewhere in this issue of Round-Up...here's a recipe from USDA's food specialists for a potato soup that's different. It's called potato hot pot, and it brings tomatoes into the picture. You may like to tell your listeners about it, so that they can give it a trial while there are still fresh tomatoes to use. Canned tomatoes will fill the bill, but the texture won't be the same.

Potato Hot Pot

3 cups sliced or diced potatoes	2 tablespoons fat
1 medium-sized onion, sliced	3½ cups tomatoes
1½ teaspoons salt	
Pepper	

Cook the potatoes and onion in the fat ten minutes. Add the tomatoes, salt and pepper. Cover and simmer twenty-five to thirty minutes, or until potatoes are tender. Here are three variations you can play on the original theme of this potato soup.....(1) add a cup of cooked green beans during the last ten minutes of cooking....(2) add a dash of chili powder or a few sprigs of thyme...or (3) sprinkle with a little grated cheese just before serving.

On a day when the autumn breezes are blowing cold, one of the pleasantest things for any family to come home to would be a tureen full of steaming Potato Hot Pot.

THE HOME FIRES

President Truman has proclaimed the week of October 6 as National Fire Prevention Week. In his proclamation, the President warned that fires are threatening this year to exact the greatest toll of lives and the greatest waste of material resources that our nation has ever experienced. He stated further that all this destruction comes at a time when the entire world is faced with distressing shortages of food and housing. He went on to point out that the vast majority of destructive fires are preventable by the exercise of greater caution on the part of individuals, and called on every citizen to do his part in helping to safeguard against this danger.

Since a tremendous number of fires occur in private homes, a direct appeal to homemakers is certainly in order. The woman of the house can do just about as much as the man to detect and eliminate many causes of fire. Before the end of this month, we'll include in RADIO ROUND-UP a specific list of household fire hazards, which you may wish to use as program material during Fire Prevention Week.

(continued next page)

Shocking Facts About Fire Toll

Meanwhile, here are a few facts which will interest you...and probably shock you. Fire takes toll of almost a hundred million dollars' worth of home property every year. Sixty percent of the deaths from fire occur in homes. The largest number of fires is caused by careless use of smoking materials and matches. A fire chief estimated recently that 300 women a year lose their lives attempting to clean clothing in gasoline. Fire occurs in someone's home on an average of every two minutes...and causes a horrible death on an average of once an hour.

These facts, and others we'll give you later, if they're circulated widely enough, will help to save both lives and property.

BOG OFFERINGS

Fresh cranberries are with us again....and prospects in the producing areas of Massachusetts, New Jersey, Central Wisconsin and the Pacific Northwest are as bright as the berries.

From bogs in Massachusetts will come the major share of the crop...about 535 thousand barrels out of a total 788 thousand barrels. One barrel equals 100 pounds, so that multiplies out to 788 million pounds of a favorite American fruit. Since this is well above the ten-year average (1935-44), there will be good supplies of cranberries for holiday eating, plus plenty for immediate use.

Some Sweet Ideas

The only stint on use, of course, is created by the sugar shortage. The rule of a pound of sugar for a pound of cranberries is out again this year. While cranberries can team up with corn sirup, maple sirup or mild-flavored honey, these sweeteners are also in very limited supply. The recommendation, therefore, from USDA's home economists, is that you use whichever sweetening is available.

Here's a delicious uncooked cranberry relish that goes well with either meat or poultry. It's easy to remember, because it's one of everything...one pound of berries, one orange and one cup of sugar, honey or corn sirup. Wash and drain the berries, picking out any that are shriveled or spotted...wash the orange, cut it into quarters and remove the seeds. Put the whole business, berries and orange with the rind left on, through the food chopper. Then add the sweetening and about a quarter teaspoon of salt. If this relish is stored in a covered jar in a cold place, it will keep for two or three weeks. For a couple of variations of this relish recipe, add to the foregoing either one cup of chopped celery, or one cup of chopped apples, to give an interesting crunchy texture.

And if you'd like to do a bit of experimenting on the basic recipe, with a view to saving sugar, try substituting orange marmalade for part of it...or even for all of the sweetening, according to taste. In this case, you'd eliminate the fresh orange, of course, as the marmalade would give enough orange flavor.

THERE'S MANY A SLIP...

But they're not all worth buying, as you've doubtless discovered. OPA tells us that more slips are being made right now than ever before, but that care should be taken in purchasing, to make sure we get our money's worth.

For the benefit of that new group of shoppers, the wartime brides, it might be a good idea to pass along a few suggestions and buying hints from USDA's clothing specialists. These will help the inexperienced shopper to know what to look for when she's shopping for slips.

Look For Closely-Woven Fabric

There's not much point in giving consideration to silk right now, as practically none is being used for slips. Rayon, especially the French-type crepe, is widely used, however, and in choosing a rayon slip, look for a closely-woven fabric with a firm, permanent body. A starch-like sizing is used in some rayons to give body, but this will wash out, leaving the material limp and thin. White rayon has one advantage over silk, incidentally...it stays white after laundering. Remember that special care must be taken in ironing rayon, particularly acetate rayon. A hot iron will do serious damage.

Virtues of Cotton

Cotton slips have special virtues...they're cool for warm weather wear...inexpensive...and can be tossed into the tub with the family wash, or sent to the laundry. One disadvantage, however, is their tendency to cling. Very smooth, highly-mercerized cotton will cling less than the other types. Look for the label that tells whether the fabric in a slip is pre-shrunk. Permanent fit in a slip is important, as you know.

Style and Fit

It's a good idea to try on a slip before buying, to make sure that the cut as well as the size is right. The bias-cut slip is good for slender figures, but it should be cut on a true bias, and care should be taken that it's large enough. There's danger of choosing too small a slip in this style, because it stretches and does not feel uncomfortable. The straight-cut slip is usually better for women with stout figures or large hips. Since there's no crosswise give in these, the slip stays down over the knees when the wearer sits, and doesn't cup under the hips. The combination of a flexible bias-cut top and a straight skirt is sometimes found. This is most satisfactory if the slip is made without side fastenings, which are troublesome in slips.

It's a good idea to check the lower edge of a slip for even distance from the floor, and to see that it's from three-fourths of an inch to an inch shorter than the dress. Don't depend too much on strap adjustment, as a slip can't be drawn up or let down very much without spoiling the fit.

Good Workmanship Important

Look for seams that are evenly and securely stitched, with 15 to 18 stitches per inch, with thread that is neither too fine to hold, nor too coarse to look well. Narrow French seams are appropriate on soft, light-weight fabrics, while lapped seams and narrow fells may be best for heavier satins and crepes made in tailored styles. When seams are bias-cut, so that they won't fray the way straight edges do, then lapped seams stitched on the right side and pinked on the wrong side are satisfactory. The seams with zigzag stitching are stronger but often they ripple and cause ridges that show through soft dresses. Also they hold soil and require rubbing in washing, which eventually wears and breaks stitching. In hand-made slips, look for close, even stitching, free of knots or looseness, and securely fastened threads.

Look for strength and flatness in the top edge and hem finishes of a slip. Tailored slips with double tops and stitching along the edge wear well, though they're troublesome to iron. Narrow-faced edges with double stitching are easier to iron and also strong. When buying lace-trimmed slips, look for lace that's uniform in strength, without delicate weak spots. Make sure the lace is securely applied, with close, zigzag stitching and enough fabric allowance underneath to prevent pulling out in washing.

Binding used as a finish is not always desirable, as its wear is uncertain. There's no way of knowing whether the allowance inside the binding is enough to keep it from pulling out. Hemmed top edges are weak and do not hold the shape of a slip. Shell-stitched, fagoted and embroidered top edges are neat, flat and reasonably durable. As lower edge finishes, remember that they don't permit alterations.

Trimmings other than edge finishes, such as embroidery, drawn work and applique, should be simple, flat, not troublesome to iron or weakening to the fabric. Drawnwork, because it does weaken the fabric, is not desirable on any except luxury garments.

Shoulder straps are usually of ribbon or self-material, folded and stitched. The latter are more durable, but the way they're attached to the slip is important. If attached to the edge finish, there should be reinforcements of extra fabric. With a lace edging, straps should extend underneath to the slip fabric for support. Many times there's less damage to the slip where support comes from two points rather than one. Be sure the straps are long enough, as short straps cause strain.

In conclusion, remember that the function of a slip is not only to protect the dress from body soil, but to supplement and improve its appearance.

CRUNCH BUNCH

An acreage increase of 15 percent over last fall of early harvested celery, combined with high yields per acre, is expected to result in a production of celery that will break all records. Most of this early supply will come from New York, Michigan, Colorado, Utah, Washington, Oregon and California. These areas will ship most of their celery from now until early November. You'll find both Golden Heart and Pascal varieties. For several years, an increasing proportion of the commercial celery crop has been of the Pascal type...distinguished for its thick meat branches, relative freedom from strings, and distinctly greener in color than Golden Heart.

PACIFIC MARKET PANORAMASeattle

BEST FRUIT BUYS.....Peaches, pears and prunes (for canning), summer apples, cantaloups, watermelons, grapes
 IN MODERATE SUPPLY.....Oranges, (at ceiling except small juice oranges)
 IN LIGHT SUPPLY
 BEST VEGETABLE BUYS.....Homegrown green corn, local celery (low), lettuce, (lower), eggplant, cucumbers, green peppers, zucchini squash, green beans, dry onions (low), potatoes, Hubbard, Marblehead and Danish squash.
 IN MODERATE SUPPLYCauliflower (slightly high), Southern yams, California sweet potatoes, tomatoes.
 IN LIGHT SUPPLY

Portland

BEST FRUIT BUYS.....Peaches and pears (for canning), crabapples, wild blackberries, prunes, plums
 IN MODERATE SUPPLY
 IN LIGHT SUPPLYApples
 BEST VEGETABLE BUYSCorn and tomatoes (for canning), cucumbers (for pickling), squash (low priced)
 IN MODERATE SUPPLYWinter squash
 IN LIGHT SUPPLY

San Francisco

BEST FRUIT BUYSGrapes, cantaloups (lower), watermelons (low), apples, lemons, pears.
 IN MODERATE SUPPLY.....Oranges (higher)
 IN LIGHT SUPPLYPeaches
 BEST VEGETABLE BUYS.....Cucumbers, eggplant, onions, peppers
 IN MODERATE SUPPLYCabbage, celery, corn, lettuce, potatoes, tomatoes, sweet potatoes (ceiling)
 IN LIGHT SUPPLY.....Snap beans (higher), cauliflower (little higher)

Los Angeles

BEST FRUIT BUYSBartlett pears (for canning), cantaloups (lower), grapes (slightly lower)
 IN MODERATE SUPPLYWatermelons (slightly lower), apples, oranges (ceiling), lemons, peaches (higher), plums, Honeydew, Casaba, Persian and Cranshaw melons
 IN LIGHT SUPPLYGrapefruit (higher), Strawberries (high), Italian prunes, nectarines, Hawaiian pineapples (high), avocados (high)
 BEST VEGETABLE BUYSSpanish onions (low priced), Bell peppers (reasonably priced), eggplant (low)
 IN MODERATE SUPPLYPotatoes, sweetpotatoes, cabbage (slightly higher), cucumbers (slightly lower), tomatoes (slightly higher), carrots, cauliflower, celery (slightly lower), lettuce (higher), corn (slightly lower), bunched vegetables (slightly higher)
 IN LIGHT SUPPLYSnap beans (high), peas (high), Italian squash (high), white summer squash (higher), asparagus, artichokes, broccoli, okra, mushrooms, romaine, rhubarb, parsnips, garlic, brussels sprouts

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U. S. DEPARTMENT OF AGRICULTURE

Western Edition

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

September 20, 1946

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HOME FOOD STORAGE

You've probably talked a good deal about home canning, freezing, and other methods of food preservation for the past few months. There's another way of saving food, however, and this is cellar storage of certain vegetables and fruits. It's the right time of year to remind your listeners about this, and to pass along to them some of the do's and don'ts of successful storage.

What You Can Store

Late cabbage, potatoes, parsnips, turnips, beets, carrots, late apples, and winter varieties of pears may be stored in a cool, damp and well-ventilated cellar.

Dry storage in a generally cool place is recommended for dried beans (limas, etc.) peas, onions, and hot peppers.

Moderately cool and dry storage is adequate for pumpkins, squashes and sweet potatoes.

Where To Store Foods

A large, well-ventilated closet in any cellar will make an excellent storage room for fruits and vegetables. Ordinarily, where there's a furnace, the storage room should be well sealed from the rest of the basement; windows can be used for ventilation, opening them on cool nights and closing them during warm days. Outdoor storage or root cellars work even better than those under a house, and they may be dug under out-buildings or barns. Earth is the best floor and if there's a good ventilation system, the temperature can be kept cool but above freezing the year round.

Take Care To Avoid Spoilage

Discard any fruit or vegetable that shows signs of injury or decay. Once decay gets into a bin of food, it may spoil the whole lot quickly. That maxim about one rotten apple in a barrel is true. As a rule, vegetables require a moist cool atmosphere, where they won't freeze. The exceptions are dried peas and beans, which require dry storage. Good ventilation is necessary, to carry off odors and to maintain proper temperature and humidity. Darken windows to keep out light; set containers a few inches off the ground, to assure proper circulation of air. Take every precaution to prevent damage by rodents and insects.

Don'ts On Food Storage

Don't attempt to store peaches, tomatoes, sweet peppers, egg-plant, or melons. Results are not satisfactory.

Certain foods can't be stored together, because they flavor one another unpleasantly. Don't store apples with cabbage, potatoes or root crops. Celery shouldn't be stored with turnips or cabbage, as it picks up odors very quickly. Cabbage and turnips should not be stored in the basement, as the odor is likely to go through the house.

(continued on Page 3)

Those who have a space suitable for storage will find they can save considerable food in this way. If enough people do this, it will mean an important contribution to the total food supply of the country.

THE MEAT CUT

The meaty question these days since the reinstatement of price control is: where is the meat?

Well, we ate some of the supply that would have been available now in the period July 1 to September 1 (when price controls temporarily went off and until they were reinstated on livestock). But, despite large production, there just isn't as much meat available as people are willing to buy at present ceiling prices.

For a figure to point this up..livestock specialists in the U.S. Department of Agriculture estimate that for 1946 as a whole our civilian supply is expected to be at about the record figure of 148 pounds per person. In 1945, the civilian per capita supply was 138 pounds. However, because of very uneven distribution of meat supplies this year, some people have not received the average amount, while others will pass the 148 pound use.

The Pork Picture

But for a look now at what happened to pork during the "decontrol" marketing period. Part of last fall's pig crop would normally be marketed during July and August, with the last of it hitting the markets in September. The 1945 fall pig crop, which began to come to market last April, was 12 percent greater than the fall crop of 1944. In contrast to this slightly larger total, hog marketings during July and August were about 35 percent greater than in the same months of 1945. Also many hogs were marketed at light weight...under 200 pounds, where the normal rate is from 250 to 300 pounds. Many of these light hogs were from the 1946 spring crop whose normal marketing starts late in September, picks up in October and November and reaches a peak in December or January. Thus we ate some of our September pork during the decontrol period, and we'll have to wait a bit for the peak marketing period of the 1946 spring crop.

The Beef Story

As for the story about beef. Steaks and rib roasts...the cuts for broiling and oven roasts...come from grain fed cattle. The number of cattle on feed April 1 in 11 corn belt states was 17 percent below the number April 1, 1945. The August report shows the number on feed 45 percent below a year ago. With smaller numbers on feed, marketings during July and August were 6 percent above the same two months of 1945...so again a part of our meat for use in the early fall had disappeared. Marketings of grass fed cattle...with a predominant amount of "Commercial" and "Utility" grade meat...will increase in the next few weeks. The heavy movement of range cattle normally occurs during October, November and December. Many of these cattle are bought by corn belt feeders who fatten them...some for sale late in January, some for sale next spring and early summer.

(continued on Page 4)

The meat situation can be summed up about this way...as marketings expand in the next few weeks, our October meat supply will probably be larger than in September but below normal for that month. By November and December, meat production should show a substantial improvement over October.

HELPING THE HANDICAPPED

A program to promote the employment of physically handicapped persons has been launched, as a result of action by Congress and the President, and the week of October 6th has been designated as the beginning of this campaign. The Department of Agriculture has been asked to assist, especially in bringing information about it to employers in the field of agriculture.

Women broadcasters can help by passing along certain facts which will be of interest to both farm and urban listeners. You may like to plan a program or two for this week which will discuss the problem in a general sense, or arrange for some interesting interviews with physically handicapped workers in your own community. You can doubtless get helpful information from your local Veterans Administration Office, or from Veterans' organizations.

The Retraining and Reemployment Administration of the Department of Labor gives the following facts: between 1940 and 1945 the number of employed handicapped persons increased over 1,000 percent...from 27,600 to 300,000. Wartime experience showed that practically every job can be performed by some handicapped worker. Employers found that disabled workers stay on the job, have fewer accidents, often produce more and better work than persons not so handicapped, and expect no special favors.

In agriculture and related activities, amputees with the aid of appliances can be successfully employed as farmers, farm laborers, administrative assistants, soil chemists, soil conservationists, information specialists, and foresters. The same jobs are open to those who are partially deaf. All types of jobs in agriculture, as well as in other fields, are feasible for persons with arrested tuberculosis. Some epileptics are employed as farm hands. In food processing plants, blind persons with proper training can be used in jobs that call for repetitious operations, or that require a delicate sense of touch.

In other fields, amputees are working as assemblers, stock clerks, shoemakers, technicians, inspectors and teachers. The blind are employed as drill press operators, sales clerks and film inspectors. Persons with arrested tuberculosis are employed as accountants, watchmakers and laboratory technicians. Those who are hard of hearing may be found in the labor market as carpenters, mechanics and stenographers. And there are many other lines of work open to the physically handicapped.

Today there are 85,000 disabled civilians and 214,000 disabled veterans on the active files of the U.S. Employment Service. An unknown number not registered with USES are probably looking for work. Most of these workers are doubtless immediately employable in jobs which stress their abilities rather than their disabilities. More needs to be done, however, to overcome the prejudice of employers against handicapped workers, civilians as well as veterans. You can help by cooperating with the various local, state and federal agencies in publicizing this drive to employ the handicapped.

IN THE UNITED NATIONS ORBIT

UNESCO (pronounced U-NES-CO).....you'll be hearing this name frequently in the coming weeks. It stands for the United Nations Educational, Scientific and Cultural Organization. Its aim is to help the people of the world understand each other better than in the past. As the drafters of its constitution have said, "Since wars begin in the minds of men, it is in the minds of men that the defenses of peace must be constructed."

Preliminary Meeting in Washington

This week, a hundred Americans are meeting in Washington at the State Department to work on plans which will guide the American delegation at the first UNESCO conference which will meet in Paris in November. These members have been named by the Secretary of State to the U.S. National Commission either because they are distinguished for their work in business, civic and educational groups, or because they are outstanding in the press, radio or motion pictures. Among the specific programs for discussion by the commission....and later at the UNESCO conference...are: the revision of textbooks to eliminate national biases; the use of press, radio and motion pictures to increase knowledge about world neighbors; the exchange of students and teachers in greater numbers; the establishment of international summer camps; the exchange of scientific information in agriculture, engineering, child welfare...as well as in the arts and music.

International Headquarters in Paris

Where in the past relationships between countries were a matter of diplomacy carried on behind closed doors, it is hoped that through UNESCO people themselves will come in contact with...and get to know...people of other countries. Already nineteen countries have signed the constitution of UNESCO, which was drafted by representatives of allied countries in London even before the end of the war. When one more nation ratifies the constitution, UNESCO will be legally launched. Its international headquarters will be in Paris, but it will work closely with the United Nations agencies.

(If you want additional information about this organization, write the UNESCO information officer, State Department, Washington 25, D.C.)

SPEAKING OF TOMATOES

You were speaking of tomatoes for canning, weren't you? The peak is here or a little past in some areas, but there are loads of tomatoes left, peak or no peak. Just to give you an idea of how many tomatoes, listen to these statistics. Utah is expected to produce 75,000 tons of canning tomatoes this year as against the ten year average (1935-44) of approximately 62 thousand tons. And California's indicated production for 1946 is a mere 1,003,200 tons as compared with the ten year average of 568,600 tons. That's a lot of tomatoes in anybody's language!

TURKEY ASSEMBLY LINE

Thanksgiving seems a long way off, but American farmers are looking ahead to it, because they're raising the turkeys to provide the traditional feast for American families. Right now there's a turkey crop of 41 million birds in prospect, about one-fourth more than we had as an average during the five-year period from 1938 to 1942. It seems likely, therefore, that we'll have enough turkeys for the big day.

Turkey Graders Being Trained

U.S. Department of Agriculture's Production and Marketing Administration is looking ahead to Thanksgiving too, making plans for the time when the homemaker will be trying to pick out a turkey that will be juicy and tender when cooked. In order to make it easy for her to find such birds, P&MA is training graders in many of the important turkey-raising sections of the country. These men will officially grade and identify many of the birds coming to market this fall.

Grade Standards

It will be the high-grade turkeys, of course, which will provide assurance of an abundance of tender white meat and succulent slices of the dark. These high-grade birds will be fully-grown, in good flesh, fat, and well dressed....and that means properly prepared for market, as you doubtless realize. U.S. Grade AA means that the bird is practically perfect....but these turkeys appear infrequently at the market. U.S. Grade A quality, while slightly less perfect, are birds that will satisfy the most exacting customer, and this grade is usually plentiful in retail stores. Birds grading U.S. B and U.S. C will be of varying degrees below perfection...possibly not as mature or as well-flushed, perhaps with less fat, or with more pin-feathers, or showing some imperfection of dressing.

Tips for Homemakers

Sometimes the homemaker doesn't have an opportunity to buy graded turkeys, and has to rely on her own judgement. The turkey graders suggest in this case that she follow the same plan they use.... that is: buy a bird that's fully grown, fat, has few pin-feathers, and shows few faults of dressing...such as torn skin, bruises, or broken bones. When she finds a turkey that meets those standards, the shopper can be sure that the family really will have something to be thankful for at the Thanksgiving dinner table.

CELERY SUGGESTION

Here's a postscript to the celery supply story in last week's RADIO ROUND-UP (Crunch Bunch), which suggests a method of serving celery so that it doesn't crunch, but does taste very good! We sometimes get in a rut when it comes to celery, and don't think about cooking it. USDA's home economists tell us that braised celery is a delicious dish, however, and one which can form a rather hearty vegetable course for luncheon or dinner. It's a grand way of using up the tough outer stalks; also it makes use of meat drippings, and thus conforms to the important fat-conservation program. Here's the recipe:

Braised Celery

1½ quarts celery, cut in pieces	1½ cup cold water
3 Tablespoons meat drippings	Salt
3 Tablespoons flour	Pepper

Cook celery in drippings until light brown. Add water, salt and pepper; cover and cook until tender. Stir flour to smooth paste in a little cold water; add to mixture and cook until thick.

Casserole Cooking

If you're planning an oven dinner, you can get practically the same results by baking celery in a casserole. To accomplish this, you place the cut-up celery in a shallow baking dish, and pour over it the hot gravy made from meat drippings, flour and water. Add seasonings, cover and bake in a moderate oven until the celery is tender. During the last 15 minutes, take the cover off and let the gravy cook down.

In both these recipes, you'll find that the flavor of the meat drippings really does something for the celery.

We can't neglect celery when it comes to salad either, but give it a chance to star in a slaw for a change. Grind the celery in this case and mix with sour cream touched up with some vinegar, sugar, salt and pepper. It will run cabbage a close second.

And there's cream of celery soup, for instance, that shouldn't be slighted. And going a little farther, there's just plain creamed celery for a vegetable dish. Add a bit of grated cheese to this to influence the family in this direction.

Right now celery is a good buy...so let's buy it. And let's not relegate it to the relish platter all the time. Maybe it gets tired being associated with pickles and olives!

PACIFIC MARKET PANORAMALos Angeles

BEST FRUIT BUYS.....Bellflower apples (fairly low priced), Bartlett pears
(for canning), watermelons (lower), grapes
IN MODERATE SUPPLY.....Oranges, lemons
IN LIGHT SUPPLY.....Peaches, storage nectarines, grapefruit (high),
avocados (high), strawberries and raspberries (high),
plums, Delicious and Jonathan apples, Hawaiian pineapples
BEST VEGETABLE BUYS....Potatoes, sweet potatoes (fairly low), celery, tomatoes,
Bell peppers, Spanish onions, cucumbers, corn, lettuce
(lower), bunched vegetables
IN MODERATE SUPPLY.....Cabbage, cauliflower, eggplant (high)
IN LIGHT SUPPLY.....Carrots (higher), peas (high), white summer and
Italian squash (rather high), asparagus, artichokes,
broccoli, okra, parsnips, rhubarb, garlic, romaine,
endive, Brussels sprouts

San Francisco

BEST FRUIT BUYS.....Grapes, watermelons
IN MODERATE SUPPLY.....Apples, lemons, cantaloups, Persian melons
BEST VEGETABLE BUYS....Peppers, onions, eggplant, potatoes
IN MODERATE SUPPLY.....Celery, cucumbers, lettuce, tomatoes, snap beans
(slightly lower)
IN LIGHT SUPPLY.....Squash

Portland

BEST FRUIT BUYS:.....Apples, grapes, honeydew, casaba, spear and Persian
melons
IN LIGHT SUPPLY.....Cantaloups
BEST VEGETABLE BUYS...Hubbard and marblehead squash, Danish squash, local
cauliflower, Brussels sprouts, lettuce, celery, dry
onions
IN MODERATE SUPPLY....Beans, cucumbers (higher)

Seattle

BEST FRUIT BUYS.....Cantaloups, watermelons and other melons, peaches,
Bartlett pears
IN MODERATE SUPPLY....Thompson Seedless grapes, oranges (ceiling), lemons,
late plums, seckel pears, Concord grapes, quince
IN LIGHT SUPPLY.....Winatchee and Yakima Jonathan and Delicious apples
(high), Tokay grapes, avocados, Calif. grapefruit
BEST VEGETABLE BUYS....Cabbage, celery, dry onions, peppers, potatoes, Hubbard
squash, spinach, bunched beets, carrots, radishes
IN MODERATE SUPPLY....Green corn, lettuce, tipped carrots, beets, rutabagas,
turnips, parsnips
IN LIGHT SUPPLY.....Green beans, cauliflower, tomatoes, pickling cucumbers,
green onions, California sweet potatoes, Louisiana yams

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OCT 4 1946

Western Edition

Radio Round-up

A weekly service for Directors of
Women's Radio Programs

September 27, 1946

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HOME FIRE HAZARDS

How many fire hazards have you in your home? That's a question you'll do well to ask your listeners during National Fire Prevention Week, October 8 - 12. It's a shocking fact that total fire losses stand today at a 16-year peak. Fire losses during 1945 were greater than in any of the preceding 16 years, and the estimated loss for the first four months of 1946 was 60 per-cent greater than in the first four months of 1945.

As we told you in Radio Round-Up on September 6th, President Truman, in proclaiming Fire Prevention Week, called on every citizen to do his part by learning to detect and eliminate all possible causes of fire in his home and his business. The lady of the house can take many precautions to safeguard the home against fire.

Here's a list of suggested safeguards, from USDA's Safety Council:

- Clean up waste paper and trash regularly from the house and yard.
- Keep soiled, oily rags and cloths in a metal pail.
- Use only safety matches and keep them away from the children.
- Use only safe cleaning fluids...never gasoline or benzine...and always outside.
- See that curtains and draperies are away from stove, grills and other appliances.
- Be sure that cigar and cigarette butts always are put out in ash trays.
- Never smoke in bed, and issue a strict order against this practice.
- Inspect electric cords regularly, and replace them when worn or frayed.
- Make sure that lights and fires are safe before going to bed.
- Keep a screen in front of open-space heaters and fireplaces.
- See that rugs are kept well away from fireplaces and stove.
- Have kindling and other fuel stored at a distance from stove or fireplace.
- Warn everyone in the house never to use gasoline or kerosene to start or quicken a fire.
- Make sure that everyone knows what to do in case of fire, and how to call the fire department.

Here are several suggestions which the man of the house should follow, to help guard against fire:

- Regularly inspect, clean and repair flues, chimneys and stovepipes.
- See that floors, walls and ceilings are protected from stoves and stovepipes.
- Put ashes in metal ash cans.
- Keep garden hose handy so it can be quickly attached and used.
- Have water buckets and hand extinguishers ready for use.
- Be sure there's a ladder that will reach the roof.

These safety precautions, if followed, would prevent many of the 1,000 fires which now take place every day in American homes...exactng a tremendous toll of life and property.

TREE NUT NOTES

This country's production of almonds, pecans, filberts and walnuts is forecast this year at around 132 million pounds...shelled basis. The crops of almonds and filberts beat all previous records; the walnut crop is expected to be the second largest produced. Pecan production, however, is smaller by a fourth than in 1945.

Imports of 62 Million Pounds

In addition to our own supply of tree nuts, it looks now as though about 62 million pounds of nuts will be imported...filberts and almonds from the Mediterranean area, cashews from India, and Brazil nuts from their namesake country in South America.

The domestic almonds have already started to market from California. Harvesting is nearly completed, and it's a matter of getting supplies distributed to the retail trade. The new supplies of walnuts from California, Washington and Oregon will be available by October. Pecans from 12 southern states will be available in late November.

Brazil Nuts Available Again

Of the imported nuts, Brazil nuts are available in considerable quantity for the first time since 1942. From 1942 until 1945 there was a shipping order forbidding imports, so that native labor in Brazil could be diverted from gathering the nuts to working rubber trees.

As for baking uses, unless you're looking for a specific flavor or texture, nuts are generally interchangeable in cake and cookie recipes. The fat and protein content of the different nuts are variable, but not to the extent that they would change the finished product.

EMERGENCY FLOUR SALES

Have you speculated as to what happened to stocks of "emergency" flour when the 80 percent extraction regulation was terminated? In the first place, mills had less flour on hand this summer than usual because domestic distribution was...and still is...limited to 85 percent of last year's monthly average use.

USDA Buying 80% Extraction Flour

The Production and Marketing Administration in the U.S. Department of Agriculture has been buying from millers any of the 80 percent extraction flour offered in carload lots. These purchases have prevented financial loss to holders or loss of food. This higher extraction flour is acceptable to UMRRA and the army for distribution in occupied areas.

SUCCESS STORY

The small rural town of Vine Grove, Kentucky, situated about 38 miles south of Louisville, has a community canning story to tell that's likely to be the envy of many larger places. Last year 500 families preserved more than 100,000 quarts of food, an average of 200 quarts per home. Reports coming in now indicate that the figure will be even higher this year.

In order of popularity, the foods preserved at this cannery rate as follows: 1-tomatoes and tomato juice; 2-peaches; 3-green beans; 4-corn.

Making Best Use of Tomato Crop

Large quantities of tomatoes are grown around Vine Grove, and as an aid to making better use of the crop, the canning of tomato juice is being stressed. Last year the cannery installed a juicer, and now the local folks are really going in for tomato juice. This year they expect to put up more than 20,000 quarts.

Peaches were a plentiful crop this year, as you know, but not many are grown in that area of Kentucky. Several hundred bushels were trucked in from Georgia, however, and these, added to the locally grown peaches, will provide a total of about 16,000 No. 2 size cans.

Started As Wartime Project

The Vine Grove community cannery was a wartime project.... started in 1943 in a frame shack, 24 by 36 feet in size. Even in that year, however, the people of the town carried home 35,000 quarts of fruits, vegetables, and meats from the community center. - It's now a large, concrete block structure, complete with all equipment necessary for community canning needs.

The town has just completed a new freezer locker, with 304 locker drawers, which will add to the total amount of food preserved.

An Aid to School Lunch

Another Vine Grove enterprise, linked closely with the cannery and the locker, is the school lunchroom, where the children get a well-balanced hot meal and milk for 15 cents a day. The cannery furnishes a great part of the food used in this lunchroom. About 15,000 quarts were canned for this use in 1945.

Vine Grove Reaps Dividends

The residents of this small Kentucky town have found that these programs...cannery, locker and school lunch...are paying them high dividends in improved health and better eating.

YOUTH FOOD CONFERENCES

Remember when that group of young people representing the National Youth-Serving agencies met in Washington last July? The name "Youth United--For Famine Relief" was adopted...we reported it to you in Radio Round-Up on July 19, and told you about their conference with the President at the White House. At that time they adopted a program of education on world-wide food problems, and pledged themselves to take definite action on food conservation.

Food Conferences

Well, these young folks weren't just talking...as some of you broadcasters may know, of course. Reports have come in regarding youth food conferences under way, or scheduled for an early date, from about half-a-hundred cities or counties. In Kansas City, for instance, a conference was held on September 21st; in Orlando, Florida, a preliminary meeting took place on September 13th, and the conference is scheduled for September 28th.

These teen-age groups are formulating plans to:

- Stimulate conservation and preservation of food;
- Full use of the more plentiful foods;
- Re-use of edible fats and salvage of fats no longer useable in food preparation;
- Avoidance of all food waste;
- Promotion of more effective pest control;
- And the study and discussion of world food questions as they apply to the United States.

You may find interesting program material in the activity of some of these groups of young people in your locality. Your mayor's committees or the local Famine Emergency Committee can furnish you with more information.

MORE FARM HELP WANTED

Throughout the month of October in most states, through November and into December in others...there will be need for additional harvest labor to get in this year's bumper crops. As we've already mentioned (Radio Round-Up August 9th "Harvest Help Wanted") there's a greater need for local and other domestic workers this year for two reasons. First, the crops are larger, and second, we won't have the help of 125,000 prisoners of war and 25,000 other foreign workers who were in last year's farm labor force.

Calls for workers of the type needed will be issued in each community as the need develops. This may sometimes happen overnight, as weather and other harvesting conditions change. You can help by giving this information to your listeners. Incidentally, while some crops

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require services only of sturdy men, in others there is work for women and young people. This work can sometimes be done on a part-time or short time basis.

RICE IN THE MILL

You'll be seeing more rice at grocery stores soon, for the large 1946 crop is being distributed. In the southern states, where the bulk of the crop is grown, new rice already has been shipped to market. And in California, the harvesting has started earlier than usual.

Civilian Share in Rice Crop

Of an estimated supply of 19 million bags (100 pounds each), about 8 million bags have been allocated for civilian use this year. This share is about as much as was used annually in the United States before the war. While as much rice will be available for civilians as normal, supplies are likely to be short of demand again before the end of the season because of the expanded market for this food.

Dividing Up the Supply

On a quarterly basis, about 3 1/3 million bags will go to civilians during October, November and December. The Philippines are scheduled to receive a million bags during that period. They received no rice at all from us during the same months last year. The UNRRA allocation has been stepped up to more than 329,000 bags for this quarter, in contrast to about 16,000 in the last quarter of 1945. Cuba will get about 1 1/2 million bags. Our territories....principally Hawaii and Puerto Rico...will receive a little less than a million bags. A small portion will go to U.S. military and war services.

SLIP COVER SUGGESTIONS

Time was when slip covers blossomed in the summertime, but vanished from view with the first cool days of fall. In recent years, however, they've come to occupy a permanent place in many a home. This is partly due, of course, to the improvement in slip cover fabrics...controlled shrinkage, greater permanence of colors, artistic designs, and so forth. Right now, with furniture not too easy to buy, and many families setting up housekeeping with second-hand pieces, slip covers can be very important in the home furnishings picture. For instance....

In Place of Upholstery

A relatively inexpensive new slip cover may be used to conceal worn, faded or soiled upholstery. This also will help to stretch the family budget at a time when it might be out of the question to buy new furniture, or even new upholstery. And when furniture is bought "in the muslin," the initial cost can be cut down by using slip covers, rather than having the furniture covered at once. This often makes it possible to buy furniture of better quality than could be afforded if upholstery had to be included.

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Decoration

Slip covers make it possible to change the decorative plan of a room at comparatively small cost. Different color schemes can be planned for different seasons of the year. Unattractive or inharmonious colors in furniture, as well as poor structural lines, can be concealed by slip covers. Their use turns odd or unsightly pieces of furniture into decorative assets.

Protection

Slip covers protect permanent furniture coverings from wear and dust, thus postponing reupholstering. They lessen the wear and tear from work clothes. They save the furniture from the sticky fingers and playthings of children, and protect the wood portions from scratches. It should be remembered, though, that no matter how closely woven the cloth may be, some dust will sift through. Therefore, slip covers should be removed occasionally and the upholstery brushed.

Shopping Suggestions

Slip cover fabrics, like other materials, have been in short supply during the war years. Since the end of the war, however, production has increased steadily. The material is in such great demand, however, that it moves out of the stores quickly, and it may take more than a little hunting before the slip-cover-shopper will find just what she wants.

The material for slip covers should be firm and closely woven, so that they'll tailor well, keep their shape, and stop most of the dust from sifting through. Also, it's well to look for information regarding shrinkage and color fastness, which will sometimes be found stamped on the selvage of the fabric. If the material selected is unlabeled, the wise shopper will get about 2/3 of a yard and test it for shrinkage before buying the fabric.

Remember...the cost of having slip covers made is considerable...so are the time and effort invested if they're made at home. Therefore, it's real economy to buy a fabric that will launder well and will give several season's wear.

ROYAL PURPLE

There's a shiny vegetable on the produce stands these days that isn't receiving enough attention. It's truly as "pretty as a picture!" The name is eggplant. Perhaps part of the reason it is neglected by homemakers is due to a lack of knowledge of how to prepare it, other than slicing and frying. Here's a chance to push stuffed eggplant, eggplant patties, or casserole dishes combining diced eggplant with tomato, cheese, or meat.

PACIFIC MARKET PANORAMASan Francisco

BEST FRUIT BUYS.....Grapes, Tokays, Thompson Seedless, Muscats, Ribiers, watermelons
 IN MODERATE SUPPLY.....Apples, cantaloups, Persian melons
 IN LIGHT SUPPLY.....Pomegranates, persimmons, cranberries
 BEST VEGETABLE BUYS.....Potatoes, onions, peppers, eggplant (low)
 IN MODERATE SUPPLY.....Beans, cauliflower, celery, corn, tomatoes
 IN LIGHT SUPPLY.....Cucumbers (higher), bunched carrots

Los Angeles

BEST FRUIT BUYS.....Apples (lower), Bartlett pears (canning)
 IN MODERATE SUPPLY.....Lemons (higher), oranges (ceiling), watermelons, grapes (Seedless, Tokays, Ribiers, Muscats, Concord), figs (slightly lower)
 IN LIGHT SUPPLY.....Grapefruit (high), Persimmons (high), pomegranates, cranberries (fairly high), cantaloups (higher), winter pears (Conice, Winter Melis and Anjous), Persian, honeydew and cranshaw melons, plums, Italian prunes, peaches, Northern California strawberries and raspberries
 BEST VEGETABLE BUYS.....Spanish onions (low priced), potatoes (lower), sweet potatoes (lower), tomatoes, snap beans (lower)
 IN MODERATE SUPPLY.....Lettuce (slightly lower), cauliflower, cucumber (slightly higher), celery (slightly higher), corn (slightly higher), bunched vegetables (slightly higher), Banana squash
 IN LIGHT SUPPLY.....Eggplant (higher), carrots (higher), cabbage (higher), peas (high), white summer and Italian squash (fairly high), asparagus, artichokes, okra (all high), romaine, endive, parsnips, rhubarb, garlic, Brussels sprouts, chayotes

Portland

BEST FRUIT BUYS.....Pears, Italian prunes, Moores Early and Concord grapes
 BEST VEGETABLE BUYS.....Corn, snap beans, celery (reasonable), slicing cucumbers (low priced), onions

Seattle

BEST FRUIT BUYS.....Peaches, plums, prunes, Tokay, Thompson Seedless, Concord grapes, cantaloups, apples
 IN LIGHT SUPPLY.....Grapefruit, oranges, strawberries
 BEST VEGETABLE BUYS.....Celery, cucumbers, lettuce, onions, potatoes, Hubbard squash, cucumbers, green beans, eggplant, zucchini squash, green corn, green peppers
 IN MODERATE SUPPLY.....Cabbage, broccoli, carrots, cauliflower, spinach, sweet potatoes, tomatoes, parsnips, rutabagas, bunched vegetables such as radishes (low priced), beets, carrots, green onion